# THE

# VALLEY FARMER:

## A MONTHLY AGRICULTURAL JOURNAL,

DESIGNED TO BENEFIT THE

## PLANTER, FARMER, GARDENER, FRUIT GROWER AND STOCK RAISER.

EMBELLISHED AND ILLUSTRATED WITH ENGRAVINGS.

NORMAN J. COLMAN, - EDITOR AND PROPRIETOR.

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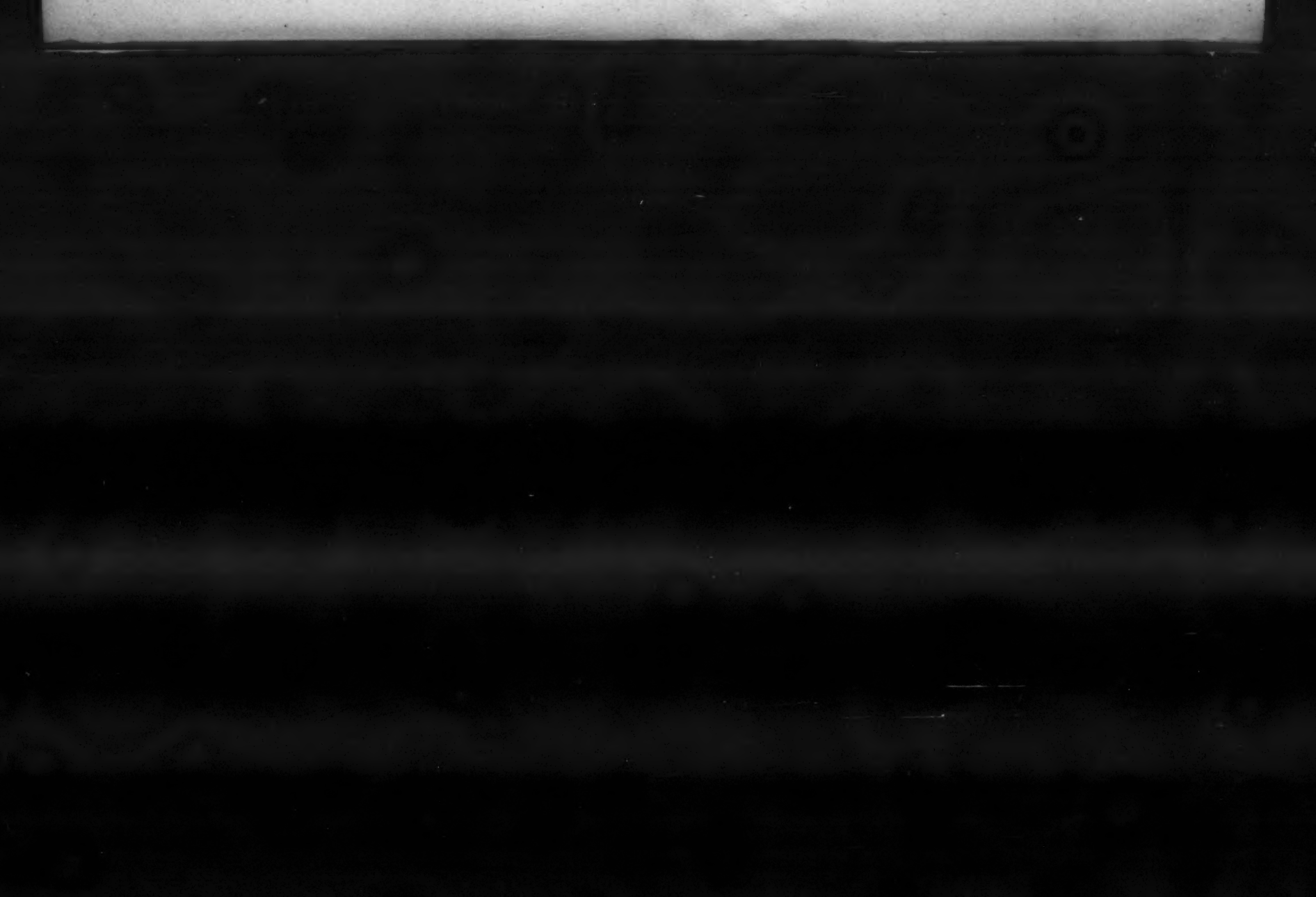


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## KEEPING A DIARY.

If a man keeps no diary, the path crumbles away behind him as his feet leave it; and days gone by are but little more than a blank, broken by a few distorted shadows. His life is all confined within the limits of to-day. Who does not know how imperfect a thing memory is? It not merely forgets; it misleads. Things in memory do not merely fade away, preserving as they fade, their own lineaments so long as they can be seen; they change their aspect, they change their place, they turn to something quite different from the fact. In the picture of the past, which memory, unaided by any written record sets before us, the perspective is entirely wrong. How capriciously some events seem, quite recent, which the diary shows are really far away; and how unaccountably many things look far away, which in truth, are not left many weeks behind us! A man might almost as well not have lived at all, as entirely to forget that he has lived, and entirely forget what he did on those departed days. But I think that almost every person would feel a great interest in looking back, day by day, upon what he did and thought upon that day twelve-months, that day three or five years. The trouble of writing the diary is very small. A few lines, a few words, written at the time, suffice, when you look at them, to bring all the surroundings of that season before you. Many little things come up again, which you know quite well you never would have thought of again, but for your glance at those words, and still which you feel you would be sorry to have forgotten. There must be a richness about the life of a person who keeps a diary, unknown to other men.—And a million more little links and ties must bind him to the members of his family circle, and to all among whom he lives. Life, to him, looking back, is not a bare line, stringing together his personal identity; it is surrounded, intertwined, entangled with thousands and thousands of slight incidents, which give it beauty, kindliness, reality. Some folks' life is like an oak walking stick, straight and varnished; useful, but hard and bare. Other men's life (and such may yours and mine, kindly reader, ever be,) is like that oak when it was not a stick, but a branch, and waved, leaf-enveloped, and with lots of little twigs growing out of it, upon the summer tree; and yet more precious than the power of the diary to call up again a host of little circumstances and facts, is its power to bring back the indescribable, but keenly-felt atmosphere of those departed days. The old time comes over you. It is not merely a collection, an aggregate of facts, that comes back;

it is something far more excellent than that—it is the soul of days long ago, it is the clear Auld lang-syne itself! The perfume of hawthorn hedges is there; the breath of breezes that fanned our gray hair when it made sunny curls, often smoothed down by the hands that are gone; the sunshine on the grass where these old fingers made daisy-chains; and snatches of music, compared with which anything you hear at the opera, is extremely poor. Therefore, keep your diary, my friend.—[*London Magazine.*

## FARMERS' CLUBS.

These are getting to be common in the country—they are *getting* to be—they are not common as yet: but it is a hopeful sign that they are tending to that. A Farmers' Club is a talk over matters relating to farming—a talk by those who know, to those who do not know—a *live* agricultural paper, where the man, instead of talking with the pen, gives you his face, and voice, and feeling. The effect is more impressive when the man himself impresses you.—These talks are of incalculable value. We all remember (who are interested in agricultural matters) the Farmers' Club of New York, where Solon Robinson, Prof. Mapes, and other dignitaries of the craft, hold forth to the uninitiated. A vast deal of instruction has emanated from this Club. The time is coming, we predict, when a Farmers' Club will be established in every community. Fairs and agricultural shows, are a sort of Farmers' Club—but not of equal importance to a thorough system of established clubs, meeting monthly, or oftener, as the case demands. Now is a good time, this present winter, to take a hand in this thing. Get up an interest; that is a preliminary. Each city, and every large village, should have a club, and the country contribute to it, which it will readily enough. There are Literary Clubs, and always have been—and clubs of other denominations. They are an institution. Let the Farmers' Club lead the rest.

GLUE FOR READY USE.—To any quantity of glue use common whisky, instead of water. Put both together in a bottle, cork it tight, and set it away for three or four days, when it will be fit for use without the application of heat. Glue thus prepared will keep for years, and is at all times fit for use, except in very cold weather, when it should be set in warm water before using. To obviate the difficulty of the stopper getting tight by the glue drying in the mouth of the vessel, use a tin vessel with the cover fitting tight on the outside, to prevent the escape of the spirit by evaporation. A strong solution of isinglass, made in the same manner, is an excellent cement for leather.

## THE SNOW.

The snow was proverbially called the "poor farmer's manure" before scientific analysis had shown that it contained a larger per-centage of ammonia than rain. The snow serves as a protecting mantle to the tender herbage and the roots of all plants against the fierce blasts and cold of winter. An examination of snow in Siberia showed that when the temperature of the air was seventy-two degrees below zero the temperature of the snow a little below the surface was twenty-nine degrees above zero, over one hundred degrees difference. The snow keeps the earth just below its surface in a condition to take on chemical changes which would not happen if the earth were bare and frozen to a great depth. The snow prevents exhalations from the earth; is a powerful absorbent, retaining and returning to the earth gases arising from vegetable and animal decomposition. The snow, though it falls heavily at the door of the poor, and brings death and starvation to the fowls of the air and beasts of the field, is yet of incalculable benefit in a climate like ours, and especially at a time, when the deep springs of the earth are failing, and the mill streams are refusing their motive powers to the craving appetites of man. If during such time the clouds had dropped rain instead of snow, we might have pumped and bored the earth in vain for water; but, with a foot of snow upon the earth and many feet upon the mountains, the hum of the mill-stones and the harsh notes of the saw would soon and long testify to its beneficence. Bridges, earth-works, and the fruits of engineering skill and toil may be swept away, but man will still rejoice in the general good, and adore the benevolence of Him who orders all things aright. The snow is a great purifier of the atmosphere. The absorbent power of capillary action of snow is like that of a sponge or charcoal. Immediately after snow has fallen, melt it in a clean vessel and taste it, and you will find immediately evidences of its impurity. Try some a day or two old, and it becomes nauseous, especially in cities. Snow water makes the mouth harsh and dry. It has the same effect upon the skin; and upon the hands and feet produces the painful malady of chilblains. The following easy experiment illustrates beautifully the absorbent property of snow: Take a lump of snow (a piece of snow crust answers well) of three or four inches in length, and hold it in the flame of a lamp; not a drop of water will fall from the snow, but the water as fast as formed, will penetrate or be

drawn up into the mass of snow by capillary attraction. It is by virtue of this attraction that the snow purifies the atmosphere by absorbing and retaining its noxious and noisome gases and odors.—[*New England Farmer.*

## HEADERS.-GANG PLOWS.

Ed. Valley Farmer: I notice in the December number of the *Valley Farmer*, that Mr. J. Walker, of Prairie du Rocher, Ill., would like to know something about Headers and Gang Plows. I have used both on my farm for several years, and consider them great labor-saving machines. I consider the Heading machine more of an improvement over the reaper, than the reaper is over the scythe and cradle. Wheat cut with the Header should be well stacked, and the tops of the stacks should be covered with hay or grass of some kind; or cut rye, when it is in the blossom, and thatch from the shoulder of the stack to the top. By cutting the rye before the grain is formed, prevents it from mixing with the wheat. My candid opinion is, the Header is the easiest, cheapest and best way of harvesting a large crop of wheat.

Of the Gang Plows there are several kinds; some are good and some are not worth hauling home. I have been using Smith's pattern, made by J. Runk, of Nashville, Ill., and think it a good plow. There are other patterns equally as good as the above-named. I think a Gang Plow is a good invention; I could not think of doing without one on my farm.

Yours respectfully, J. K. McMaster.

*Nashville, Ill., Dec. 12, 1862.*

[Written for the Valley Farmer.]

## Preparing Poultry for Market.

Neatness is the first thing. What goes into the mouth must be clean. Never leave food in the crops: it will ferment and discolor. Therefore precede the wringing of your birds by a fast of 24 hours. Dip them several times in succession in hot water—a little below the boiling point—and pluck feathers at once with rapidity. In this way, by a little practice, the skin will be left clean and unbroken. Leave the head on; or, if cut off, tie the skin over the neck-bone. This will prevent an unsightly look of the neck. Then plunge into the same temperature of water; and then immediately into cold water. Your fowls should never be frozen—but as near to the freezing point as possible. In that temperature they can be kept for any length of time, and come out bright and solid. Disturb not the intestines.

Poultryman.

## THE CHEAPEST ICE-HOUSE YET.

Drive four stakes into the ground where you wish to have the four corners of your building. Let your two front stakes be eight feet above the ground, the two others three feet shorter. Then board up with any kind of rough, tight boards. Stretch three rails across the building on the top, one in front on the stakes, the other behind on the other stakes, and one in the middle. On these lay your boards for a roof. We have given three feet pitch. You may give more or less, according to the size of your building, which will be sufficient for a large family if you have it eight feet square. Next, lay a number of sticks, six or eight inches thick, equally scattered on the bottom of your building. If the ground is soft, the sticks must be larger. Lay rails or branches of trees over these sticks, only a few inches apart. This forms your drainage. Then cover with straw fifteen inches thick. Your building is now ready to receive the ice. Take the first formed thick ice, and see that it is pure, free from snow. Saw in suitable uniform blocks, the thicker and larger the better, so that you can handle them. Then fill up, laying as close as you can. Fill the chinks with pounded ice. As you build up, leave a space between the ice and the wall of about fifteen inches in width. Cram this full of straw as you proceed with your ice. If you have saw-dust handy, or tan-bark, use that. Fill up with ice till within fifteen inches of the roof. This fill out also with straw, which must be equally and snugly packed throughout. Leave a small aperture at the top in front for ventilation. When you want to use your ice, loosen the end of a board or two, enough to let you in and out, and then clap back the board. Thus proceed downward till your ice is out.

The War of the Agricultural Savans.—Prof. Mapes (of the *Working Farmer*) seems to be the special object for the javelins of our knights of the farm. His "super-phosphate" was attacked a few years since and "annihilated." So his analysis of soils "seems to have pretty well fallen to the ground." Now he is on another hobby—"The Progression of Primaries." This "Progression" has been attacked in the December (4th) No. of the *Country Gentleman*, by a no less noted tilter than Prof. Samuel W. Johnson himself. The New Jersey Professor seems to fare the worse for this attack of the knight of Yale College. If the science of agriculture is advanced by such tourneys, we are content. But there is apt to be ill-feeling—and the good which results from a fair discussion, is not always kept in view.

## THE HENS AGAIN.

If the raising of poultry and eggs is not soon brought to perfection, it will not be owing to a lack of investigation. The papers are filled with dissertations and accounts—reports of immense establishments and small experiments. It is curious that shelter should afford as much remark as feed, as though the hen was a summer bird, and had no feathers. In this multitudinous experimenting—all different, and all claiming merit—one general fact is deducible, namely, good treatment of hens—in a word, summer treatment; a mixture of animal and vegetable food (as hens have when running at large); fresh air and water, and mineral matter—gravel, chalk, &c.; also security at laying. The hen is an independent being, and will not lay unless it is free—in a word, is happy.

These general facts, then, may be depended upon. Who, then, knowing them, cannot go to work and keep hens, not only for "fresh eggs the year round," but at a profit? Fortunes have been made out of hens. But some people will not make fortunes, not if you put them never so clearly within their reach. Some will spend them—much less get them. Such people will hardly do to raise hens. They would harvest poor grain from rich soil—or not harvest at all. There is much in your man—more, often, than in your soil, or your hen-house. Keep hens. If nobody else, let the women attend to them; and they are just the ones to do it. They are patient and affectionate—just what hens want. And they will attend to them where your lazy boy or indolent farmer would not—and the "would not" will not do with hens; they will leave you without eggs.

[Written for the Valley Farmer.]

## FARMING.

Farming is a most complex occupation. But it is so constituted that it may also be simple. It is fast getting to be the trade of all trades, as it always has been the most important. It is getting to be a *science*—of the most weighty significance. There is hardly an art or science that is not connected with it. Now, a knowledge of all these, to a greater or less extent, is necessary—or will be when farming is perfected—to a full realization of the pursuit and benefit of agriculture.

This it is (this requirement of knowledge) that discourages so many—however only the the timid. In no pursuit in life is there so much improvement, not only in machinery (which is enormous), but every thing that touches upon farming. A farm on a large scale with a full complement, requires a magnificent sum. And this sum is yearly being added to. On a small scale, however, this can mostly be dispensed with; that is, the machinery more particularly. The primitive implements will do where little land is used. The spade will answer for the plow, sub-soil and all; the rake for the harrow; and the good old hoe, which it seems will never be superseded, and the sickle, with all its poetry, may still be of advantage. One thing is consoling. If the farmer cannot afford a great outlay, he can fall back on the old uses, i. e., for a support for himself and little ones; but he must not attempt to compete with the improvements, no more than a wagon with a locomotive. Farming on a small scale in this way will do. It will do for a "living"—even for comfort—or, if you please, for poetry. But it is not *the* farming which should be the aim of the practical agriculturist, who is the *gentleman* of the land in the proper sense of the term. But the small farmer may gradually rise to be a great farmer—a consummation most devoutly to be wished. F. G.

## SHADING THE SOIL.

We have frequently contended—and the additional experience which every year brings with it adds further confirmation to the fact—that the rapid exhaustion of even our very best soils, is not due so much to constant cropping as to the hoed crops which play so prominent a part in our system of agriculture. It is true that corn and tobacco draw largely upon our soils, and especially upon the phosphates and potash which they contain. It is true, also "that shallow and careless cultivation has done much to assist in exhausting lands which were regarded at one time as of almost inexhaustible fertility," and statistics likewise show that whilst the area of cultivation has been extended year after year, the average product per acre has diminished.

One of the primary reasons why these crops have proved so deleterious to the soil, is the fact that the system of cultivation required to bring them to perfection, keeps the intervals between the growing plants utterly bare during the hottest months of the year. The action of the sun upon those exposed surfaces, together with constant stirring of the soil for the purpose of keeping it loose and light, and friable, whilst it promotes the solubility of its plant-food, yet, at the same time exposes the organic and inorganic substances that constitute in their several proportions the elements of fertility, to great loss,

both by evaporation and by washing rains. As an illustration of this process of exhaustion by the simple exposure of bare soil to the action of sun and rain in summer, we may cite the following facts: A piece of ground kept constantly without any crop whatever being grown upon it, if not suffered to grow up in weeds, will gradually lapse from a state of fertility into one of comparative barrenness. It has been losing year after year, by evaporation and by leaching rains, the greater portion of its plant food, its vegetable and mineral wealth—if we may be permitted to so term it. As a signal proof of this, we have in our mind's eye a peach orchard which twenty years ago was planted upon as fine a piece of soil as is to be found within ten miles of Baltimore. It was a light, loose, chocolate soil, and the quality when the orchard was originally planted, was that of the best tobacco land.

That orchard was plowed regularly every season to promote the growth of the peach trees and facilitate the ripening of the fruit. It is the usual custom with the best peach growers. In twelve years, or by the time the peach trees begin to show signs of decay, these fifty acres bore every evidence of a soil that had been perfectly exhausted. Yet, with the exception of the peach trees themselves, not a single crop of any kind had been taken from the land. Now, this rapid exhaustion could not be charged to the demands made upon the soil by the peach trees alone, but to the fact that the soil was kept perfectly bare throughout the summer.

Again, take the converse of the proposition. So long as lands are kept shaded they continue to increase in fertility. Does any one doubt this? Let him turn out on an old field, and after a while a new growth of wood and brush will spring up, except where the land is worn into gulleys, and with the growth of this wood, the dropping of the foliage and the shade of the leaves, a portion of the lost fertility will be restored. Yet the trees have been drawing nutriment from the soil all through these years.

Take another instance—leave a bed of cornstalks or a pile of brush upon a field that the previous season had been planted with corn, and is consequently bare of herbage and weeds; or, build a fodder-stack in the field and fence it off from cattle. When the land comes into crop again the next season, the place from which that pile of stocks, or brush or fodder-stack is taken, will show a ranker growth than any other part of the field. What was the reason of this difference? Nothing more than the ground was kept shaded—evaporation was prevented, the soluble salts were retained—and the land got the benefit of them.

Instances of this kind are constantly coming up before the eyes of the observant farmer, and from them he may draw the following conclusions, for they are susceptible of none other:

First—That the exposure of the soil to the sun, heat and rain of our semi-tropical summers, rapidly exhausts it of its fertilizing elements.

Second—The covering or shading the soil preserves those elements.

The green crops, such as clover, should take the place of hoed crops more frequently in our system of husbandry, and that the less frequently the surface of the soil is exposed to the wasting influence of sun, wind and rain, the longer it will retain its original condition of fertility.—[*Country Gentleman.*

## HEADERS--GANG PLOWS.

Ed. Valley Farmer: In looking over the December number of the *Farmer*, I noticed the inquiry of J. Walker about Headers and Gang Plows. I have used the Header to do my harvesting for the last six years. I harvest my wheat, oats, rye, barley, and also gather my Timothy and clover seed, with the Header. The first one which I used was the Haines Harvester, which is a very large cumbersome and unwieldly machine, and roughly made; but worked very well, much better than could be expected from its appearance; but the Header which I am now using, and have used for the past two years, is Mayberry's Improved Harvester, manufactured at Rockford, Illinois, which I find to be a very light, simple machine, combining great strength and durability, and well finished in every particular. It has several important improvements, which I will not attempt to detail here, which renders it superior to any other Header in use. It is arranged so as to be easily adjusted to any desired height to adapt to uneven or lodged grain while running. You can get any desired information with regard to this machine, by addressing J. C. & C. N. Mayberry, Rockford, Illinois. The Headers are very extensively used through this section, and the farmers say they cannot afford to harvest with anything else. The cost of harvesting with one of these machines is about fifty cents per acre for cutting and stacking. The force required to run one is seven hands, four horses attached to the machine, and two or three teams with wagons to haul the cut grain to the stack; and with this force they will easily cut and put in stack from twenty to twenty-five acres per day, from which you will discover there can be more grain cut and stacked with this machine than can be stacked by the same force from the shock if reaped and bound.

I spent some time this season in the central and southern part of this State, and I saw a number of these Mayberry Harvesters which had been purchased the past season, in the

counties of St. Clair, Madison, and Clinton, and the people with one accord recommended them as the best machine for harvesting in use, and some went so far as to say there was no other proper mode of harvesting. The headed wheat was also in much better condition than that which was reaped, and was bringing more at the mills. There were several instances which came under my observation where farmers were selling their headed wheat at the mills on the Ohio & Mississippi Railroad, for one dollar per bushel, while their neighbors were selling theirs, which had been damaged in the shock, by the continued wet weather the past harvest, for 60 @70 cents per bushel.

In reply to the inquiry about the Gang Plow, I never used one, but saw a number of them used in the counties above-mentioned. I believe they give good satisfaction, are a moderate draft for four horses with two plows, are easily managed, not liable to choke, and as the manager rides on the plow, old men can do the plowing when they would not be able to perform the labor in the ordinary way. L. C. G.

*White Rock, Ogle Co., Ill.*

## Stray Leaves from the Book of Nature.

Some plants go regularly to rest, and sleep so profoundly that in a clover-field not a leaf opens until after sunrise, and others in South America are universally known as the "sleepers." Most mimosas fold up their delicate, feathery leaves as night approaches, and when the sun rises once more, the little sleepy ones unfold again, slowly, and, as it were, reluctant, like some of us, to begin their work anew. It has even been observed, that these so-called sensitive plants, when wounded or otherwise suffering, cannot sleep, but keep their leaves open and erect all night long, until they perish. Other plants close their leaves during the day, and awake from their slumbers at night; while a few even droop and clasp the stem, as if seeking support in its strength, whenever the sky is overcast and a storm is threatening.

This peculiar faculty of sleep stands in immediate connection with the general power of certain leaves to move, either upon coming in contact with other bodies, or, apparently, in spontaneous motion. All the above mentioned mimosas fold up their leaves when merely touched: first one little leaflet will be closed, then another, until the whole leaf proper, with its delicate footstalk, droops down and clasps the stem of the parent. If the plant be very irritable—and nervousness is *here* found to be in proportion to *good* health—the other leaves will follow the example, until the whole little plant plays, to use a Virginia phrase, "possum," and looks, for all the world, as if it were asleep. The oxalis of this continent requires several successive strokes to produce the same effect, and the robinia, or locust, which sleeps at night, must be violently shaken. The common wild lettuce, also, shows a great irritability, and curiously enough, only when the plant is in flower. Upon being touched, the leaves contract beneath, and force out, above, a milky juice, with which they soon become covered.

The so-called spontaneous movements of leaves and other parts of plants arise mostly, though not always, from their general tendency to turn towards the light. Little is as yet known with accuracy of this interesting feature in the life of plants. A great number of leaves, however, alter their position by night and by day. Some make a half, some a quarter revolution, and then turn their points downward. Others, again, fold up in regular order, the youngest leaf first, as if it required most rest, while the oldest are apt to do entirely without it. In other plants it is the state of the atmosphere which determines such movements—the beards of the geranium and the wild oat curl up in dry weather, and straighten again in damp days—other plants do the contrary. The hygrometrica of South America closes the leaflets of its finely pinnated foliage long before the clouds rise, and thus foretells the impending change of the weather, and the plant known among us as the fly-trap, is called in its home on the warm plains on the banks of the Senegal, the good-morning flower, because at that season of the day it gracefully bends over and bows to the passer-by. On the banks of the Ganges, however, exists a vegetable form, so quick of life as to resemble some of the minor animals in its motion. The leaflets of this singular plant are in perpetual motion; one leaflet will rise by a succession of little starts, and then fall in like manner; while one rises, another droops, and thus the motion continues and extends over the whole foliage. Nor does it cease at night; in fact, it is said to be more vigorous even in the shade, and in the still, hot hours of an Indian summer night the plant is full of life and incessant motion. Not less singular is the action—for it is more than motion—of plants, like Venus' fly-trap, and others. The flowers are covered with sweet honey, and thus allure many an unfortunate insect, which has no sooner touched the sweet store, than the plant moves either the long stiff hairs which grow along the middle nerve, or closes its crown of gorgeously colored leaves above, and thus seizes upon the unlucky robber. We can speak no longer of sweet, innocent flowers—for so fond are these blood-thirsty plants of their favorite

delicacies, that they will not thrive in greenhouses from which insects are excluded, and gardeners have been compelled to supply them, strange as it may sound, literally with animal food, to see them thrive and blossom as in their native home.—*M. Schele de Vfre.*

## CULTURE OF ASPARAGUS.

Thomas McClunie speaks as follows on this subject:

From practical experience, I would advise to trench and drain the ground this winter, and have all prepared to plant pretty early in the spring. Procure good plants, three years old. The price will be about seven or eight dollars a thousand. Select a place not overshadowed by trees, but level or inclining to the south or southeast, and if possible, with a free, deep, rich soil. Have it drained so that no bottom or surface water will rest on any part of the bed, and the bed be porous enough to be dampened by evaporation from the under stratum.

To have a good, lasting and productive bed, the ground should be trenched to the depth of two feet. And here allow me, for the sake of the less experienced, to explain the process of preparing the ground, and the method of cultivating the plant.

Commence at one end of the plat and take out a trench five freet wide and as long as the desired length of the bed; the earth from the first trench to be removed to a convenient place to fill up the last. Take out all poor sub-soil, and level the bottom of the trench as level, or nearly so, as you wish to make the surface of the bed. The trench being leveled on the bottom, put in a layer of barn-yard manure all over it. Mark off the next trench the same width as the first, and cast the earth into the open trench, mixing in a liberal supply of manure, taking care at the same time to mix the surface earth with the sub-soil. Stir up occasionally with a fork, and in that manner continue trench after trench until the bed is of the desired size. Then level off the whole to a uniform grade. Have a quantity of well-rotted manure to spread over the surface, to be forked under when planting.

The manner of planting is to stretch a line along one end of the bed, and with a garden spade strike straight down on the side of the line towards the cultivated ground, and open up a furrow deep enough to have the roots planted straight down against the side of the furrow without bending the lower ends of the roots, and have the crowns of the plants one and a half inches beneath the surface. Lay enough earth around the roots to keep them in their places; then with fork or spade level around the plants and fork up the ground until you have gone far enough to admit another row.—The rows should be eighteen inches apart, and the plants one foot apart in the rows. In market-gardens and extensive plantations, where a great deal of labor is done with the plow, the plants are generally planted much thinner, for many reasons. The ground is seldom so well trenched or so well manured, and consequently the plants require more room to form good heads.

The first year after planting, cut none of the young heads until autumn, when the straw has become yellow and the sap has descended. Then mow it down, and when dry, burn it on the bed. After burning the straw, take a fork and stir up the surface, and pick out all white clover or other weeds that you can find. Before much cold weather comes, put on a top-dressing of stable manure, the coarse part of which should be raked off early in the spring, and the fine forked under, and when forking the manure under, place the fork carefully in a very slanting manner, just going deep enough to lift earth to cover the manure, but not so deep as to wound the crown of the plant.

About four weeks of moderately warm weather will start the plants to grow, and when the sprouts have grown to be about five inches high, they should be gathered; and remember that they should be taken whether they are wanted for use or not, until you have concluded not to cut any more for the season. When the nights are warm, the crop should be cut every morning. The manner of cutting asparagus, is to have a knife with bill-shaped point and blunt back. Then take hold of the stalk of the plant and slip the back of the knife by the side of the stalk, half an inch under ground, taking care not to wound the tender buds that have not yet appeared above the surface, and make a slanting cut upwards and towards yourself.

A top-dressing of salt will be found of great benefit to the crop, occasionally. Half a peck of rock salt to the rod will not be too much.—Keep clear of weeds, and top-dress once a year. Cultivate as directed, and I will guarantee an asparagus bed that will last a lifetime.

LESSONS OF THE WHEAT MIDGE.—The midge has taught us a great lesson—one which could not have been taught us so effectually in any other way—*we must farm better.* We must sow less land with grain; raise more clover; keep more stock; make more and richer manure. What land we sow to wheat must be well prepared and the seed put in early. It has taught us that it is much better to raise a thousand bushels of wheat from thirty acres than from sixty. We have learned that if the midge takes five bushels of wheat from a field that would yield 35 bushels to the acre, the loss is less than if it takes the *same quantity* from a crop that would yield only 15 bushels per acre. The *proportion* of loss is much greater in the one case than in the other. In the one case, for every hundred bushels we obtain, 50 bushels have been destroyed by the midge; in the other, only 16 bushels. And this is assuming that the midge does as much damage on the good land as on the poor, which is by no means the case. Our motto must be, "sow only as much land to wheat as can be made rich and put in early and in good condition." This is what we have advocated for years; and experience has demonstrated its correctness. —*Genesee Farmer.*

## PRINCE ALBERT'S FARM.

According to a writer in the Philadelphia *Ledger*, the late Prince Albert's farm is situated near Windsor Castle, about twenty miles southwest of London, occupies one thousand acres, one hundred of which are never plowed and is wooded and sown with orchard grass, top-dressed every four years with liquid manure. The arable land is sub-soiled every two or three years with four enormously large Scotch horses, driven tandem; rotation of crops much the same as ours, without the Indian corn.

Barley and oats are crushed in a mill driven by steam; eighty Short-horn and Alderney cows are kept; cow-stalls made of iron; iron troughs always full of water in each stall; with waste-pipe to gutter behind them, and thence to manure-shed, from which it is pumped into carts similar to ours for watering streets, and sprinkled over the grass. Keeps none but Suffolk and Berkshire pigs; prefers former on account of their taking on fat; as one of the swine-herds said, "A dale of fat a dale quicker."

The pig-pens are of stone, and paved with stone, being lower in the center, from which a pipe conducts the liquid manure to keep. In the garden I saw peach, apricot and plum trees trained espalier; pine-apples, strawberries and grapes, in all stages of growth; the latter finer than in countries to which they are indigenous, and ripe all the year round. Melons will not grow in the open air, but they have very fine ones in frames. Her Majesty must certainly fare sumptuously every day. There are forty men to attend to the garden alone.

Mr. Tait, the gentlemanly manager of the farm, gave me every information desired. I also went to see the Queen's stables at Buckingham Palace; they would make more comfortable dwellings than two-thirds of the people of London live in. English farriers have found out that the upper part of the stall ought to be lowest by two inches at least. There are in those stables one hundred and six horses. Her Majesty is partial to greys, and may be seen driving two in hand in Windsor Park. The Princess Alice drives four ponies, and is said to be an excellent horsewoman. I saw the eight cream-colored horses that draw her Majesty at the time of opening or dissolving Parliament. Their harness is red morocco, gold-mounted cost $10,000; and the state carriage cost $35,000 ninety years ago.

KEEPING EGGS.—Having tried many ways of keeping eggs, I have found the following to be the easiest, cheapest, surest and best. Take your crock, keg, or barrel, according to the quantity you have, cover the bottom with half an inch salt, and set your eggs close together on the small end; be very particular to put the small ends down; for if put in any other position, they will not keep as well, and the yolk will adhere to the shell; sprinkle them over with salt, so as to fill the interstices, and then put in another layer of eggs, and cover with salt, and so on, till your vessel is filled. Cover tight, and put it where it will not freeze, and the eggs will keep fresh and good any desirable length of time.

## WIRE FENCE.

In a late number of the *Rural New-Yorker*, C. D. Bragdon argues that wire fence is the cheapest and best that can be built in many sections. He states that he has just examined a fence which he helped to make eleven years ago and found it in good condition, though no expense has been laid out on it since it was built, and it has been thoroughly tested by stock of all kinds. He admits that there are other fences built at the same time, but in "a shiftless, half-way style," which were worthless long ago. He gives the following very plain directions for making such fence as he recommends:

"Set the posts eight feet apart, three feet in the ground, anchored with a pin through the bottom thereof, the hole filled up with small stones, and then packed with soil; bore said posts with a three-eighths or three-quarters bit, at a distance to suit, to receive the wires; insert the wire, fastening it firmly to firmly-set end-posts; tighten it with a small horizontal capstan or windlass—not so as to overstrain it, but enough to straighten it perfectly tight; then drive in beside each wire on each side of each post, a pine or cedar plug, which has been previously prepared and soaked in oil; do this before the windlass is removed, or any effort is made to fasten the end at which the straightening power is applied. Drive these plugs in the holes *above*, or over the wire. They should be of a size to drive snugly, and of such length that they may protrude from the hole and protect the wire at the point where it enters the post. The driving these plugs beside the wire in each post, divides the strain, prevents it from working in the holes the entire length, if an animal runs against it, and thus, while rendering it more efficient, renders it at the same time more durable. About No. 9 wire is the best size. No. 11 is used, and for a top wire over a half wall will answer; but No. 9 or 10 is better. After the wire is in the posts as above, take a paint-brush and walk along the wires back and forth and paint them. It is done as fast as a man can walk, and adds to the age of the fence materially. Gas tar is excellent for such a purpose, and is cheaper than almost anything else. I am satisfied that such a fence is more durable, equally efficient, cheaper in its first cost, and better every way in windy and snowy countries, than the ordinary post and board fence."

EXPERIMENTS IN FARMING.—The farmer must always consider that the "season" has much to do with his experiments. In time of drouth, little satisfactory evidence can be obtained. The same remark applies somewhat to a wet season. The years must be taken together as they come, as a whole. It is our seasons of drouth—which are frequent—that are giving so much discouragement to our farmers who test matters. Let this be remembered.

Save when you are young, to spend when you are old.

## PREPARING FIRE-WOOD.

Great diversity of opinion exists as to the best and most proper season for cutting and preparing fire-wood; but we apprehend that the season most convenient for the farmer, and the one during which this branch of labor will least interfere with the ordinary business of the farm, is the one when fire-wood will be cut, whether or not it is intrinsically the best for the wood or for the timber.

That season, every one will say, is during the winter, and it is that time most of our fire-wood is cut and hauled throughout the country. There are very many reasons why this is the best season, aside from its being a time of leisure, among which may be mentioned the following: The snow, which usually fills the forest, enables the farmer to use a sled for hauling the wood, and the greater ease and rapidity with which it can be loaded and unloaded, and the larger burthen which a team can haul upon it, are of great advantage. The simple construction of a sled renders it cheaper, much less liable to break, and more easily repaired than any other vehicle—and the lowness of the load, compared with the size of the base, brings the centre of gravity so near the ground that is not easily overturned. Upon uneven and hilly ground, therefore, a cord of wood can be loaded upon a sled and drawn off in perfect security, where a wagon or cart would inevitably be overset.

Wood lands are not unfrequently so wet and miry as to forbid the passage of a heavy load, unless the ground is frozen, and there is in such cases no alternative but to take advantage of the winter season. A better market, and in many places the only market, for wood, is afforded at this time. The notorious propensity of men to put off the purchase of any article, even of prime necessity, until the time it must be had at all events, is a sufficient explanation of the cause.

Wood ought to be well seasoned before it is burned, and in most instances before it is hauled also. The great amount of water contained in green wood renders it uneconomical as fuel, for the following reason. In the conversion of water into steam, one hundred and forty degrees of heat are absorbed, and become latent, so as to be unappreciable. This, of course, is abstracted from the burning fuel, and is entirely lost as a means of warmth. The idea that green wood is much the best for making a warm and cheerful fire in cold weather, is a common and popular error, which ought to be exploded as soon as possible. It is also, as a general rule, uneconomical to haul green wood to market, both on account of the unnecessary weight to be carried, and because of the less price usually obtained. A well seasoned, bright load of hard wood, that shows no rot in the sap, will generally command twenty per cent. more in the market, than the same kind of wood freshly cut. It is, therefore, profitable for the farmer who sells wood, to have it cut one year in advance, by which he makes a double saving, viz: in price and in labor of hauling.

Wood should never be piled upon wet ground. If it grows in such a situation, let it be hauled off and piled upon a dry spot, moderately snug, but so as to admit of a free circulation of the air around and through it, and sticks should be placed beneath so as to elevate the pile a few inches above the ground. Special care ought to be observed that every stick of size sufficient to admit it should be split; for it seasons much more readily and perfectly by so doing. Beech wood in particular will rot in the sap and greatly deteriorate unless this course is adopted, and other kinds are greatly improved by the process of splitting when green. A covering of boards or slabs over the pile while undergoing the process of seasoning, will be found of great advantage, and attended with very little trouble or cost.

From experiments made upon various kinds of wood, it is ascertained that, on an average, about forty per cent. of its weight when first cut is water. One hundred parts of green walnut wood, when dried at 212 deg. Fahrenheit, lost 37.5 per cent., white oak 41, and white maple 48 per cent. A cord of green beech wood weighs about three tons, and the ordinary seasoning of a year will reduce its weight nearly one ton. Under these circumstances it is easily seen that every facility ought to be given for the evaporation of a constituent which, although of vital importance to the growth of wood, is worse than useless after the tree is cut. It adds to the weight, facilitates decay, and absorbs the caloric during the process of combustion.—*Rural New Yorker.*

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Drawing Manure, &c.—Where your land is wet, draw your manure in the winter rather than in the fall, as it will not cut up and pack your soil, which is hurtful. If it can be drawn when the ground is dry, draw in the fall, and spread. Unfermented manure, or manure fresh from the stable, is not so desirable on land, especially as top-dressing, as manure well rotted.

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Be just before you are generous.

## LIME-WASH FOR SHINGLES.

You ask of your readers information respecting lime-wash for shingles. I will give you my experience respecting it. Twenty-eight years ago I built a porch on the main body of the house, running out west. Some twelve or fifteen years after, I saw the north roof covered with moss. I took a scraper and went out and scraped it off, and had to work carefully lest I should injure the shingles, they were so soft in consequence of their having been covered with the moss, which had grown there. I thought I should now have to shingle the roof again. I had about a bushel of slacked lime, and put it on the roof. My neighbors told me it would rend the shingles. Pretty soon a rain came and made it into a thick whitewash, running off the house, covering the windows below, so that it was difficult to see through them for some time.

About six or seven years since I saw moss gathering there again, and having more slacked lime I threw it on the roof. I looked up there to-day, and I thought if I had some more lime to put there before a good rain, my shingles might remain there some ten years more, while the south roof, which has had no lime put on it, had to be shingled, a part of it, some four or five years since.

If any one should notice, they might see, from the chimney down to the eaves of the roof, the shingles bright and fair, where the water, having struck the chimney laid in lime mortar, had washed them, and each side, where the water had passed down, the shingles covered with moss, and that, while wet, would naturally rot the shingles, and when it was dry, expose the house to fire, if a spark from the chimney were to lodge there on a rainy day.

I believe that lime is very good for wood exposed to the weather.—[*Cor. Boston Cultivator.*

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HINTS FOR THE SEASON.—Be sure and cover the bits of your bridles with leather, to prevent the frost from making the mouth of your horse sore; it is downright cruelty to put an iron bit into a horse's mouth on a cold morning. If you doubt it, bit yourself some day when the mercury stands 15 to 20 degrees below zero.

We have heard of and tested a great many kinds of water-proof blacking for winter boots. Let us tell you what we have tried for two winters, and found to be the best article we know of. When your boots are stiff, and you think need oiling, wash them in castile soap-suds—oil before the leather dries (you may use blackball or any kind of grease); have a saturated solution of gum shellac in alcohol, (anybody can make it, as all there is to be done is to dissolve in a pint or half-pint of alcohol just as much shellac as the liquid will take up,) and apply this solution with a sponge to the oiled boots. In two or three minutes the shellac will dry and harden, and you will have a coating on your boot through which the water cannot by any possibility penetrate. Try it, reader.

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## HOW MIST IS GENERATED.

The production of mist is the subject of a note by the veteran Dr. John Davy, (the brother of Sir Humphrey,) in the *Edinburgh Philosophical Journal.* The cause usually assigned for mist is the access of cold air, and its admixture with warmer air, saturated, or nearly saturated, with moisture, (such as that resting on the surface of large bodies of water,) and strikingly exemplified in our autumnal and winter fogs, when the water, owing to the heat absorbed during summer, is of a higher temperature than the inflowing air. Dr. Davy, however, refers to another cause, not so much noticed, viz: a mild, moist air, coming in contact with a colder air, equally humid, resting on cold surfaces, whether of land or water, about the end of winter or beginning of spring. He describes mists which he considers to have been thus formed in the lake district of Cumberland. To a similar cause, also, he refers the phenomenon termed sweating, which is the precipitation of moisture on walls and floors excluded from the influence of fire. He also attributes to a warm south wind, succeeding a very cold north wind, the deposition of a large quantity of moisture in the gallery of a nobleman in Devonshire, and quotes the saying in Homer, "The south wind wraps the mountain top in mist."

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## BONES:—THEIR USE AND VALUE.

The extensive use of bones, in various branches of manufacturing industry in our cities, is a fact but little known to people in general.—The value of the article varies according to quality. Thigh bones of bullocks are made into handles of tooth-brushes, and are of the most value, being worth ten or twelve cents each. The jaw bones rank next, and sell for eighteen dollars per thousand; the "short" bones, which are thrown from the family table, are worth fifty cents per bushel. A dealer in New York pays one hundred dollars per day for bones, and there are many in that city who are engaged in the business who pay an equal amount. Ox hoofs are worth $40 ber ton; horse hoofs and sheep hoofs and horns, $13 per ton. On the arrival of the bones at the factory, the thigh and jaw-bones are cleared of marrow; they are then thrown in a vast cauldron, and boiled until all the marrow and fatty substance attached to them are thoroughly extracted. The fat is then skimmed off and placed into coolers and the bones are deposited into heaps, for assortment. The thigh bones are placed into one heap for the turners; the jaws, and other bones suitable for buttons are placed in a second pile; and bones adapted for bone-black constitute another grade, and the remainder are ground up for phosphates and manures. Bone-black is used by sugar refiners, and it is worth 2½ cents per pound.

## To Farmers—Preserve the Quails.

A correspondent of the *Rural Centralia Press* says, that about the first of June last, Wm. Norton, an intelligent, observing farmer boy near Tamaroa, observed the quails (commonly called "patridges," in Egypt) very busy among his young corn. He observed a small flock commencing at one side of the field, taking about five rows, following them regularly through the field, scratching and picking about every hill till they came to the other side of the field; and then taking another five rows on their return, and thus continuing till he thought they were certainly pulling up the corn. He shot one and then proceeded to examine the corn ground.—On all the ground that they had been over he found but one stalk of corn disturbed; that was scratched nearly out of the ground, but the kernel was still attached to the stalk. In the crop of the quail he found one cut-worm, twenty-one striped vine bugs, over one hundred chintz bugs, that still retained their individuality, a mass, apparently consisting of hundreds of chintz bugs, but not one kernel of corn. The quails have been decreasing in number in that vicinity and the chintz bug increasing. It is believed that these facts stand in the relation of cause and effect to each other.

[Written for the Valley Farmer.]

## Farmers' Club of St. Charles, Mo.

*December 6th*, 1862.—Regular monthly meeting. President Overall in the chair; minutes of October meeting read and approved.

The subject presented for discussion was—"*How to keep Colts the first Winter, and the Management of Mule Colts in particular?*" A good shelter is of the first importance; next a good pasture—meadow, Blue-grass, rye, or stock-field; and if you want to have a good, hardy colt, not over-grown with flesh, feed but little corn. Some mule raisers feed high, until the colt is two or three years old, drive them to the Southern market over-grown for their age, sell out, and immediately the young animal is put to the hardest drudgery and breaks down prematurely. Where there is no pasture, cut up sheaf oats, and feed plenty of good Timothy hay.

Mule colts should be separated from the dam in the fall of the year and sold off, unless a man has several and an old horse (a mare is best) to to run with them, and strong close fences to keep them where you put them. When left alone they will creep through a hog hole to follow the mother. Many persons who breed their mares to jacks in the fall, sell to the owner of the jack, and in this way get rid of them.

The mule colt when separated from the dam, must be kept away until it is thoroughly weaned, or it will suck every opportunity, and rob the mare during the next spring and summer.

It has been said by some writer on the braying stock, that the mule and ass denote to some extent the degrees of civilization to which a community has arrived. Let us quote—if not the exact words—the sentiment of this *Jack*, viz: That in the most civilized sections of the world no mules are raised; for instance, starting at *Chicago*, in the State of Illinois, no mules are raised; but as you get down South into Missouri, Indiana and Kentucky, you begin to find mules. Cross over into France and you soon find the trace of the mule; travel southwardly into Spain, and you find the great perponderance to be in favor of the mule and jack; recross the ocean into Mexico, and you will find little else than the jack-ass and Mustang!

*To Save Cabbage.*—Cut off the stock, or leave it on, as you like; dig a trench one spade deep, and wide enough to receive two, three or more heads; place them in the trench top of head down, leaves well closed in, and cover over in a ridge shape, two or three inches deep, so that the rain will be shed off. Cabbage buried in this manner, we know will keep well all winter. Some place several layers on top of one another in a kind of pyramidal shape, and cover up. The stocks may be cut off and buried in a separate bank, to be set out for spring greens.

Adjourned to next regular meeting.

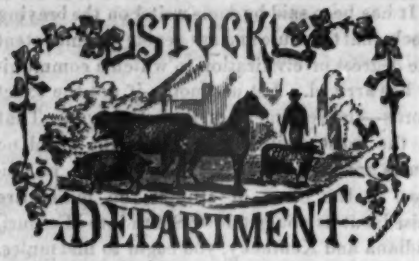
B. A. Alderson, Sec'y.

P. S.—The hog cholera is raging in many parts of our county, and I would state for the information of those who are suffering loss by this disease, that where soap-suds have been given them freely, the result has been a good one—so far as I have heard the disease has invariably been checked. A.

## MAKING CIDER.

Cider intended for winter use should not be made before December or January, or certainly not earlier than the middle of November. It is the cold must keep your cider. Let the cask have a coating of frost on the inside, and your cider is secure. It is an ice-house that will hold it just as it finds it. This can only be done when cider is made late. And the frost always improves it; for only the water freezes, leaving the cider concentrated and richer. Exactly the same thing occurs with sap. The water freezes, but the saccharine principle remains; and it is the sweetest and purest that can be obtained.

Ed. Valley Farmer: It may not be generally known that gum camphor is a certain preventive against the moth, if put into a trunk or drawer. I have found it such for the last six years, and I am convinced that it will keep the moth at a distance. A Subscriber.




[Written for the Valley Farmer.]

## VETERINARY DEPARTMENT.

By Geo. H. Dadd, Sen., V.S., Chicago, Ill.

### ACUTE RHEUMATISM.

*Acute and Chronic Rheumatism* are diseases of very frequent occurrence among members of the human family and the inferior orders of creation. Horses and cattle do not enjoy immunity from these distressing and painful forms of disease. The same hereditary and accidental causes which operate to develop this disease in the human subject, have the same effect on many animals.

An animal predisposed to this affection may be suddenly attacked at any season of the year. Sometimes it affects the fibrous tissues of joints, the sheath covering of muscles, valves of the heart; at other times the muscles and tendinous structures in the regions of the face and neck, constituting the disease known as chords. In some cases of this character the neck is curved in a lateral direction, or sideways, and the face is frightfully distorted. Some poor animals, when suffering from this dreadful affection, were formerly most shamefully tortured in the performance of operations which were a disgrace to humanity; and it was only in consequence of the afflicted animal being bereft of speech that such atrocities were permitted.

Rheumatic affections are very easily produced —in predisposed subjects. Animals that are over-heated by exercise, when left to "cool off," without the ordinary care, are very apt to suffer from this affection. The indirect causes, in such cases, is a rapid evaporation from the external surface of the body.

The disease often leaves the parts affected very much predisposed to subsequent attacks, and this peculiar condition may be reproduced in the progeny.

Rheumatic affections are usually migratory; that is, they shift from one limb to another, and from one tissue to other tissues; for example, sometimes the heart is affected, at others, the *pericardium*, or covering of the heart.

When the heart, or *pericardium*, becomes affected, the pulse is usually intermittent, and a waving motion is observed in the jugular veins. In ordinary acute rheumatism of other parts of the body, the pulse is quick and wiry, and all the usual symptoms of an acute disease are present.

The reader is now in possession of some of the most important facts in relation to the rise, progress, and termination of acute rheumatism; and now I propose to show, for the benefit of our patrons, what the treatment ought to be.

The disease, being of an inflammatory character, must be treated on the same general principles which are observed in other inflammatory affections, viz: by anti-phlogistics, yet the anti-phlogistic treatment ought to cease just so soon as the symptoms of an inflammatory condition are absent; the latter condition is easily recognized from the fact that the malady has passed from the acute to the chronic stage; showing less inflammatory action; the feverish condition of the system having subsided; in fact, most of the symptoms constituting the acute stage have either disappeared or have become modified.

The remedies used by veterinary practitioners in this region of country, are either colchicum or nitrate of potass. Should colchicum be preferred, two drachms of the pulverized root may be given daily in a bran mash; yet so soon as the patient shows any symptoms of *nausea*, or any distressing symptoms, the medicine must be discontinued.

I think that the safest medicine for this complaint is granulated nitrate of potass; four drachms of the same may be dissolved in a couple of quarts of water, twice daily; the patient must be kept quiet; the diet to consist of sloppy bran mashes.

Should any of the joints become swollen, or any acute pain seem to be located at any given point, I should sponge freely with a portion of the following:

Cider vinegar, 1 quart.
Spirits of camphor, 6 ounces.
Tincture of hops, 2 ounces.

The above treatment may appear to some persons as very *simple*, yet it is just what the disease requires; in fact, the disease must run its course, and the meddlesome medication which is often practiced only tends to interfere with the regular course of the disease, and augments the patient's sufferings.

When the external surface of the body feels unnaturally hot and the animal is very thirsty, it may be proper to give a few doses of a solution

of ammonia, which is known as *Liquor Ammonia Acetatis*. The dose is two ounces, twice daily, in four ounces of water.

I was formerly in favor of using, in cases of the above character, cathartic medicine, but am now satisfied that in almost all cases, cathartics are injurious.

## COTSWOLD SHEEP.

Mr. John T. Andrew, of West Cornwall, Conn., a gentleman well qualified by his long culture of sheep to judge of their respective merits, says:

I have selected the Cotswold breed of sheep for my own cultivation, as combining more desirable qualities as a mutton sheep, than any other known variety. Its large size removes it from all competition except with the Leicester. Compared with them the appearance of the Cotswold indicates a recent origin, less refinement of anatomy, less delicacy of style, equal beauty of form, less liability to disease, and that greater vigor of constitution given by the fresh blood of a new and rising race. Some of the best of this breed of sheep, are now known as New Oxfordshires. I am keeping both varieties, and have yet had no reason to regret my selection.

*They are prolific.*—After two years of age they usually bring twins. The lambs become fat, and worth in autumn five dollars to the butcher. Selected for breeding, the lambs sell at from ten to twenty-five dollars each. A gentleman in Canada who had fourteen of this class of sheep, informed me that he one year raised from them twenty-eight lambs, and sold them for seven hundred dollars.

*Their wool is profitable.*—The wool of this sheep, compared with the Merino, is dry, clean, and less soft. The staple is very long. No other sheep produce so heavy a fleece of pure wool. Some washed fleeces have weighed as high as twenty pounds. The lightest fleeces are from bearing ewes, and these will average seven pounds each, so that there is no kind of wool selling higher by the fleece.

*These sheep are hardy.*—I have kept them three years, and have not had a case of disease among them. Their long, heavy fleece protects them from cold, and turns off the storms.

*They come to early maturity.*—They may be fatted with profit when a year old. At two I have seen them fatted with very little grain, and sold to the butcher for eighteen dollars each.

*They are disposed to become fat.*—It is well known that a given amount of food will produce a far greater amount of valuable fat and flesh on some animals than on others. Grain fed to these sheep, produces more pounds of meat than fed to swine, and the meat sells higher by the pound.

*These Sheep obtain a great size.*—A standing premium of one hundred dollars for a sheep weighing two hundred pounds in the mutton, has been taken by this breed alone. The wool will pay the expenses of keeping until three years of age. They have then been fatted to weigh three hundred pounds, and sold for twenty-five dollars each.

These sheep are well adapted to small farms, and thrive best in small flocks. The farmer of small means will find that with good care, fifteen of these sheep will produce as large an income as one hundred of the common kind, and a much larger profit.

As ornaments to the grounds of gentlemen of wealth and taste, this variety of sheep is unrivalled. They have no taste for roving, never escape from their enclosure, are quiet and harmless among the shrubbery and trees, gentle and even affectionate and grateful among children. Their great square forms and fleeces of snowy whiteness are suggestive of comfort and good cheer, and their broad countenances beam with a quiet contentment and freedom from anxiety, which a wise man might well envy.

To many, the humble occupations and quiet pleasures of rural life appear insipid, but for myself, I glory in the sentiment which the great bard of nature has placed in the mouth of his shepherd, "I am a true laborer; I earn that I eat, I get that I wear, I owe no man hate, envy no man's happiness, glad of other men's good, content with my harm, and the greatest of my pride is to see my ewes graze, and my lambs play."—[*Ex.*

BREEDING FROM YOUNG SOWS.—The *Maine Farmer* says, "It is quite common to breed from young sows, say fall pigs, to come in with a litter of pigs when one year old, a practice to be utterly condemned, and if continued in the same family for a few generations of the swine, they will be found to dwindle down from three or four hundred hogs to two or three hundred. It is much better to keep the sow three or four years or even much longer. They have been kept some fifteen years to advantage. The hog is some years in his natural state in maturing. It is a fact well known, at least to every Irishman in the "ould" country, that pigs from old sows will grow into hogs some thirty or forty pounds heavier than those from young ones."

## ON KEEPING STOCK.

It is the rule to see starved stock in the spring. In the fall this is less so, as cattle in the summer help themselves. It is therefore to the negligence or laziness of the farmer that his cattle are poor in the spring. This is one thing. Another equally bad is, irregularity of attendence. A "pull-back" is also a keep-back.—Not that feed will not restore the animal; but it will take more to restore it than would have been necessary to continue it in a growing condition. The best stock-men always keep their stock in a *uniformly good condition*. Is not that so? And do they not realize the most profit?

An animal is healthiest and happiest when in good condition. A suffering animal will not thrive, feed it as much as you will. The distress always takes up some of the nutrition; it is a sort of labor, waste. Your grain is never safer than when invested in your cattle. If it fattens them—though not wanted for the butcher—the fat is so much support to the animal when the feed is lessened, thus living on its own fat. It is never lost. The living animal is the best granery a man can have. Feed then, and spare not. To scrimp, is to hurt your animal: you are losing, not only the interest, but the principal as well. A well-fed animal, will not only require less food, but withstand the cold better. Fat is a protection against cold the world over among all animals. This is a common, understood thing.

How many cows, sheep and horses, die from neglect in the course of a year throughout the whole country? Take one neighborhood with another, how many dead lambs, sheep, cattle, and even horses, are met with? The aggregate would make one stagger. With good treatment and good feed, each of these carcasses, instead of strewing the country as an eye-sore, might have graced the butcher's shop—a benefit to the community, a profit to the owner (we except the horses); or, they might have increased the future stock of the proprietor. But, he was afraid to feed. "So much grain, so much hay, is worth something; I cannot *throw it away*"—and so it is kept, and the animal is thrown away. The grain that was fed is lost, and the carcass is lost.

Feed well and feed regularly.

LINIMENT FOR SWELLINGS ON ANIMALS.—A. Willard, Jr., in the *Country Gentleman*, says:—I notice that an animal of E. M. Goffin, of Iowa, had a hard, callous swelling, which he says came on midway between the eye and nostril. I purchased a three-year-old colt two years ago, which had a swelling on the same place as described above, which was an objection among the horse buyers, who prized her $25 less, and feared to buy at all. I ventured to purchase, and apply what I thought might scatter it. The owner said it came on about a month before I bought her, but did not know the cause of it. I applied the following liniment, and in less than three months the swelling disappeared wholly. I consider it the best liniment extant for swellings on man or beast. Apply once a day, and rub it briskly:—Half an ounce spirits of hartshorn, one gill spirits turpentine, half pint sweet oil, one pint alcohol, two ounces gum camphor —(dissolve the camphor in the alcohol.)

[Written for the Valley Farmer.]

HOW TO GET RID OF SHEEP KILLING DOGS.—If a sheep is killed or crippled by a dog; the night thereafter house up all your sheep and your dogs that you would not have killed; then remove the dead sheep out of reach of dogs, first cutting out the liver, or other lean part of it, into which put strychnine a little more than the size of a large grain of wheat; leave that in place of the sheep and, my word for it, next morning you will be almost certain to find the *guilty dog* near by. If the first night should fail, try again; he will be sure to come back as soon as he is hungry. Again, if a sheep is only worried and not killed, any other lean meat will do in place of mutton. By this method you will be sure to get the *guilty dog*; when by the old method of hunting him up, it is very doubtful if you do.

*Dundee, Mo.* S. S. BAILEY.

## STABLE CARE OF HORSES.

As that season of the year is now with us when the horse spends a goodly portion of the time in the stable, a few words concerning his quarters, and the treatment he should receive therein, will possess at least the feature of opportuneness.

First, the *stable*. We are very much gratified in perusing the various volumes dedicated to the horse and his interests, issuing from the press; at the prominence which is given to a proper construction of his home, and the sincerity and warmth with which his necessities are spread before the reading public. It argues well for the humanitarian spirit of the age, and we look forward to the adoption of the measures proposed by our veterinarians for an alleviation of the many ills to which this noble animal is heir. Who will say that disease is not born amid the foulness, filth, and pestilence of the pens in which the horse is often confined?—While we have ever been ready to acknowledge his wondrous power, we have frequently doubted

the triteness of the saying sometimes applied to men who have undergone privations and exposure—"they have endured enough to kill a horse"—and yet its full force would become apparent upon visiting the places where horses are *cooped* during the passage of the long hours. It was, indeed, miraculous that they should take up their abode, even for a brief space of time, in one of these damp, dark, fetid dens, and come forth alive.

It is essential that the stable be *dry*. In the choice of a site, the farmer should as soon think of plunging down into some low, damp spot, and there erecting the roof which is to shelter himself and family, as to select such a place, and convert it into a domicil for his domestic animals. We believe that the *well-doing* of the former is too intimately connected with the *well-being* of the latter to admit of any such course of procedure.

A second essential is *light*. Gayety, cheerfulness, and vivacity, are the characteristics of a healthy horse, and the gloom of a cloister, or a prison, is not at all fitted to his disposition. What proportion of our farm stables possess a glazed window? With the majority, is there anything more than a sliding shutter, closed when the weather is cool, and thrown aside when the temperature is moderate? This is not a great evil when the horse is only a few hours confined, but is of more consequence when the stable is occupied for the entire day, than is generally conceived. In remedying this defect, it is incumbent that the other extreme be avoided—a glaring light is not wanted, but a soft, mellow tone, is found to best answer all the purposes desired.

A third, and very important essential, is ventilation. While speaking upon this branch of our subject, we do not wish to be considered as suggesting cracks through which Boreas may drive "four in hand," or the windows of Farmer Shiftless, where old hats have usurped the place of glass, but a well-ordered system of conveying away the impure air, and supply a pure and life-invigorating atmosphere in its stead. Many persons confound *temperature*, or the degree of heat, with *purity of atmosphere*, and seem to have imbibed the idea that, where the air is cool, it must necessarily be pure. This is an error. The stable may be too cool for the comfort of the animals, and yet the air be deficient in the very properties which it should contain.

The office of the air, in the economy of animal life, is the purification of the blood. This fluid, as it passes through the body, is constantly changing, and is unfit for a second tour, unless it has been renovated by contact with the air, which is obtained thro' the agency of the lungs. The air loses a portion of its oxygen, and acquires carbon in this contact, the blood parts with its dark purple hue, changes to a bright scarlet, and is made ready for the purposes for which it is designed. Where the air has become deficient in oxygen by repeated inhalations, it cannot perform its proper functions, and the blood again flows through the body depleted in those qualities which are life-sustaining. Under such circumstances, it is merely a matter of time when the deleterious effects shall become apparent—sooner or later they will inevitably show themselves. To segregate the injuries entailed upon one portion of the system—now-a-days, when horses with bad eyes are becoming numerous, it may be well to inquire as to the cause. We will review several of the most experienced writers upon Periodic Opthalmia.

This disease may be induced by a variety of exciting causes; hereditary influence is supposed to be one among the many causes prolific of the malady; yet veterinarians are undecided in their opinions as to whether the disease itself, or only the predisposition, is transmitted. Mr. Percivall considers hereditary influence as "predisposed only—not excitant; nor sufficient of itself to produce opthalmia." Professor Coleman teaches, in his *Lectures*, that "the disease is never seen prior to the domestication of the animal; *never occurs on a common or in the open air, but is the product of the poison generated from the effluvia of the breath, dung, and urine of horses standing together;* in proof of which the disease is found to be more or less prevalent, according as the stables, in which horses stand, are ventilated. Coincident with the opinion of Coleman, and Percivall, and many other writers, is the experience of Dr. Dadd, and many intelligent horse dealers of the United States also; for the disease, in the first place, is not so prevalent here as in the crowded cities and barrack stables of the old world; and, secondly, we do not find so many blind horses here. Whenever a case of simple or specific opthalmia occurs, we generally find the subject located in a filthy stable, or on low, marshy ground, or else he has been shut up for many hours in a railroad car, there respiring over and over again the foul products of combustion and excretion.

Come we now to the direct care of the horse. As we have so frequently expressed our views with regard to feeding, we will only mention the cardinal principles — regularity and sufficiency, —and pass to certain of the labors and mani-

pulations which should be given to every horse occupying a stable. The apartment he occupies should be kept clean. He should never be allowed to stand up to the heels in litter, his own ordure, or other filth. All excrements should be removed at least once each day, and a clean place be given him to stand, or to lie down. Herbert, and other horsemen, have declared that if proper attention were given in this respect, the common disease, known as Grease or "Scratches," would very soon become exceedingly rare, if it did not altogether disappear. In this connection we may enter our protest against poor beds, or no beds at all, for horses. A horse can appreciate a good comfortable lodging-place as well as, at least, one-half of the men, and he has a great deal better title to it than that number of the genus homo.

Grooming is very much neglected by our farmers, and they have fallen into this carelessness from the fact that for a considerable period of the year horses are worked all day, and turned out at night. When such is the case, the comb and brush may be dispensed with, little more is necessary than to rub the dirt from the limbs—but this last should always be done. To the stabled horse, however, grooming is of the utmost consequence. It enlivens the skin, opening the pores and enabling it in the performance of its secretive and excretive functions: the blood passes freely to the extremities, and in part remedies any defects of exercise. Where it is possible, grooming should not be accomplished in the stall or stable. The scurf, dandruff and dust which are removed from the coat are taken by the atmosphere and conveyed to the feed, manger and lungs, and it cannot be otherwise than to their detriment. Many will need considerable argument to be convinced of the propriety and necessity of grooming, but if the doubters would witness the benefit to the horse's skin, and to the animal generally, arising from friction, let them rub the legs of a tired horse well with the hands, and observe the effects. Enlargements subside, the painful stiffness disappears, natural warmth is regained, the coat becomes smooth and fine, the animal revives, eats with zest, and quietly lies down to repose.

The stable care of horses is a subject that now needs discussion by practical men, and this need will increase in proportion as farmers do away with old systems of pasturage, and adopt soiling as the method of furnishing fodder to domestic animals. May we not hope, then, as we drop the matter for the present, that rural readers will give their views and experiences.—*Exchange.*

A NEW DISH FOR STOCK.—Under this heading the *American Agriculturist* gives the following hints, which should be borne in mind while making provision for feeding stock through the winter:—It matters little what the new dish is, only let it be something new. Many farmers seem to think it enough to provide fodder sufficient in bulk to last through the winter season, regardless of its variety. Every winter shows observing men that domestic animals become cloyed on the best of food, if confined long to one article. It is so with man. He craves a variety, and he must have it if he would continue in good health. Notice how seamen, on long voyages, are subject to attacks of scurvy or other maladies; and that chiefly because they are confined to nearly the same bill of fare week after week. Experiments have been tried on dogs and cats and other animals, and it has been found that they sicken, languish, and die, if kept an undue period on one kind of food. Obviously, the true course for the farmer is to lay in both enough and a variety of fodder. Hay to succeed stalks, and then roots to vary both, and meal to vary that, and so on. This will carry them safely and pleasantly through the long confinement of winter.

STRAW FOR FODDER.—Recent experiments in feeding and analyzing straw, have demonstrated that this article of fodder contains as much nutriment as hay; the chemical analysis makes it more. But it must be steamed, or hot water poured upon it. It is recommended to cut it, then steam or soak in hot water, and add a little meal. Now is an excellent time to try it, as there is a scarcity of fodder in many parts of the country.

WASH YOUR PIGS.—Pigs are not dirty when they have any encouragement to be clean. Ours are washed every week in warm soap and water and well scrubbed behind the ears and everywhere, to their ease and comfort. A highly economical remark of my man about this part of the work was, that he scrubbed his pigs on washing days, because the soap-suds did just as well for manure after the pigs had done with them, "and that," said he, "makes the soap serve three times over."—*Ex.*

EATING OFF CLOVER IN THE FALL.—The *Canadian Agriculturist* well observes: "Irreparable injury is sometimes done to meadows and clover lands by hard stocking late in the fall or early in the spring. Sheep in particular by eating close, often seriously injure the crown of the clover plant, and thereby either kill it or greatly injure its aftergrowth.

Small and steady gains give competency, with tranquility of mind.

# HORTICULTURAL.

## KEEPING FRUIT.

We have had some experience in keeping fruit, especially apples; and we have frequently written upon the subject. In order to understand thoroughly the subject, it is necessary to know something about the nature of fruit, so as to make the matter clear.

All fruit has its time for ripening. Some ripens sooner; some is more tardy. Some ripens thoroughly in a few weeks; and some it will take months. This must all be understood in order to save your fruit. But not only this; the ripening can be hastened. Heat will do this. On the other hand, cold will retard it. We may thus ripen our apples as we wish to use them.

The great source of rot is, confinement in warm, damp places, open to the light. This seems to be aggravated by handling and wiping the apples frequently. Some writer has recently taken the ground that the slight oily coat that gathers on apples when stowed away, preserves them, and should not be wiped off. Avoid, then, too much light, too much dampness—not all—for if there is a thoroughly dry warm air, the juices of the fruit will evaporate, and make it a tough shrunken fruit.

Here, then, are many things by which one can be governed. A place made expressly for this purpose, is the thing. But this, generally, is too expensive. A cellar is the next best thing. Let it be clean, dark, dry as possible, and with the temperature to vary with the ripeness of your fruit; or, rather, let the temperature be low, a few degrees, say eight or ten, above the freezing point. This will hold your fruit where it is. That which you wish to ripen or improve more, keep on the upper shelves, or barrels elevated where the temperature is higher. Let it always be remembered that cold is a preserver, and will not hurt your fruit. It will hold it just where it is, or that is its tendency.

Fruit to be kept over till spring, should go from the tree to the cellar, or fruit-house, and remain in the coolest, darkest, driest place till wanted in the spring. Of course, each apple must be selected, sound, and free from all bruises and vermin—the clear, healthy fruit. Each barrel or bin must be ventilated. This is our experience; this gives us bright, brittle apples in the spring, not shrunken, fully ripened—as there is always heat enough in even a low temperature to ripen an apple in the course of several months.

Let your cellar be well secured from the frost, and *always* well ventilated. This done, if there is sufficient dryness, there will be no difficulty, as the temperature, which is the main thing, can be properly corrected. This, however, must be watched and seen to in the changes of the weather, else your fruit may ripen too fast, or become frost-bitten.

When fruit has once attained perfect ripeness, thereafter it deteriorates and soon will be tasteless and unfit for use. This ripening process is a delicate thing, and wants attending to. Your spring apples must be kept in *statu quo* as long as possible, and then when wanted, if not sufficiently mellow, let in a little more warmth—however not too much dryness—your fruit will shrivel. But fruit should at all times be full grown, what is denominated ripe, when gathered. Of course the mellow state must be avoided if it wants to be kept. Then apply your cold—and a fall-apple may be almost converted into a winter-apple.

## HOUSE PLANTS.

There are few persons who do not keep plants in winter, and although few, comparatively, succeed in having healthy, handsome, blooming plants, yet almost every lover of flowers must have a few select plants to be potted and nursed through the winter. Some fail in having healthy plants in winter for want of skill and experience; more fail for want of a suitable place to keep them in. One great difficulty to be encountered is the dryness and high temperature of stove rooms. Now plants require a moist atmosphere and a temperature too low for comfort to individuals. The rooms occupied by the family will not generally answer, therefore, for the ordinary sort of house plants, a room exposed to the rays of the sun for part of the day, and without a fire, yet so situated as to receive heat from some source when necessary, should be selected. The temperature should never get below 40°, and should be kept as near 50° as possible. Care must be taken that the plants are not overwatered at this season, many persons keeping the roots soaked in water all the time. There

is much less danger of plants being too dry than too wet. No definite rules can be laid down as to the frequency of waterings or the quantity to be given; but the soil should not be allowed to get so dry as to cause the plants to wilt; nor so wet as to keep the roots constantly soaked. In sunny weather they may need daily waterings; in cloudy, dull weather, perhaps they will not require any water for a week. Plants that are in a state of rest require scarcely any; those which are growing vigorously require a good deal. Frequent syringing of the whole plant is of great service, but where this cannot conveniently be done, washing of the leaves with a sponge will be found beneficial.

When the plants are taken up from the borders preparatory to being potted and carried into the house, those which have been blooming through the season should be cut back a great deal, and set in a cool place, and be watered but seldom until they begin to grow vigorously. Many persons who cannot bear to cut down their pet plants will soon find them with long naked branches, and dragging out a miserable life, while if they had cut them back with a remorseless hand, they would have secured vigorous, healthy young shoots, which could hardly fail producing an abundant bloom.—[*Country Gentleman.*

## New Way of Propagating Fruit Trees.

ED. VALLEY FARMER: There is a German or Swiss gentleman, residing at or near Tell city in this State, who claims to have made a discovery, which, if true, must work a very salutary effect on horticulture and pomology, and must supersede budding and grafting in a measure. He has been experimenting by cutting shoots from fruit trees—for instance, apples, peaches, &c., searing the butt ends with a red-hot iron, and then planting them in the ground either in the fall or spring; the ground to be suitable for a nursery. The shoot is to be cut from wood of the last year's growth. It appears that wherever he can find a fruit tree of superior quality, he procures shoots from it and plants it in his nursery, whereby he has got now a large collection of young fruit trees of the first quality.

This information I get from a trustworthy neighbor who has returned from the army, having been a volunteer and was discharged owing to physical inability, and this information he procured from a fellow volunteer who was in the same corps at Memphis, Tenn. My neighbor's informant is an immediate neighbor of the German referred to, and has seen his nursery and seen him operate, and learned from him the whole process and instructed my neighbor how to do it. Since he has come home, he has procured some shoots from my garden orchard, and planted them out in his lot immediately adjoining mine.

I am going to write to the friend and neighbor of the German, and get a history of the *modus operandi* from himself, and when I procure it I will send you a copy of it.

If this should turn out to be as represented by my neighbor, in whose honesty and truthfulness I have the most implicit confidence, and he has the same in his informant—it will certainly be of incalculable benefit to the great cause of pomology. It is suggested that the searing process operates to retain the sap or vital element in the shoot from oozing out and prevents it from drying up and swelling. I presume it is intended to have the same effect as that when applications are made to the stumps of peach trees cut down in order to renovate them, and to the top ends of shade trees when planted out. I have tried the experiment of renewing peach trees with success. I had several trees that were planted out so carelessly by an unskilful and bungling pretender, that they grew like the leaning tower of Pisa in Italy. I cut them down within a few inches of the ground recently, and they are growing up more thriftily and handsomely.

If you deem this of sufficient importance, you may have it submitted to the Pomological or Horticultural Societies of your city and State.

*Bedford, Ind.* H. P. T.

REMARKS.

We give place to the communication of our esteemed friend. It recommends nothing more nor less than propagating fruit trees by planting the cions as one would the cuttings of the currant, gooseberry, grape, &c. Many varieties of fruit trees can be propagated in this way.—Some varieties will grow much more readily than others. It is not however near as certain a method of propagation as by grafting or budding. Searing the cut with a hot iron, we are satisfied is of no advantage. Wax applied to the cut would be much better.

We are told by a friend, in whom we have the most implicit confidence, that the cions of any of the fruit trees can be made to grow in the following manner: Make a good mellow bed of earth; lay your cions flat on the surface of this bed, and cover them with a couple of inches of mellow soil. This can be done in winter or early spring. In the spring, when vegetation starts, each bud will put forth and become a tree, so that you will have several trees from the same cion. In the fall take them up, cut the trees apart, and plant out in nursery rows. Our friend has shown us fine pear, cherry, plum and apple trees that he said he propagated in this way. Who will give this plan a trial?—[*Ed. V. F.*

### The Weather and Fruit Trees.

Ed. Valley Farmer: The cold snap which came up so suddenly the 24th of October, has, I fear, done a great deal of injury to the apple trees in this region of country. The bark and sap-wood of last summer's growth, on the injured ones, turn black, and in some instances commenced to dry up—that is on the trunk and large limbs, while the twigs are fresh and green.

My orchard consists of some 500 trees, from 5 to 12 years old; of these, I think about 100 are killed, and from 50 to 100 more or less injured; the greatest loss is in those from 5 to 8 years old. As to varieties, I do not see much difference, if any, between reputed tender and hardy varieties. A Belmonte (or Gate apple of Ohio) and a Fallenwalden are not injured, while beside them a White Pearmain, a Winesap and a Limber Twig, of the same age, are killed. Trees in the nursery from 1 to 4 years old do not appear to be affected at all. My pear trees of all ages have escaped without being injured that I can see. From what I can learn north and west of here, the damages are still greater.

The mercury here, on the morning of the 25th was 16° above zero. J. P. McC.

*Near Cameron, Mo. Dec.* 30, 1862.

[Written for the Valley Farmer.]

### PLANT EVERGREENS.

Plant Evergreens! Yes, plant evergreens. How beautifully they look on lawns and in front yards. They are anchors of hope for the coming spring, when nature seems crippled and chained by the fierceness of winter. Some people object to evergreens, because they say it makes a place look like a churchyard by their sombre appearance. We do not believe that a young Norway Spruce, that most hardy and beautiful of evergreens, is any more sombre than the common drooping or weeping willow, that most graceful of trees. Their looking sorrowful is only a pre-conceived prejudice, because we so often see them connected with things sorrowful, such as churchyards. We adorn the graves of our beloved departed with them, because they are the most beautiful objects our affections can place there. While it cannot be denied that evergreens after they get over twenty feet high do look sombre (and forests of evergreens look decidedly so), it must at the same time be admitted that the people living in, or near to such forests in the temperate zone, are the happiest and gayest under the sun, such as the Swiss and Tyrolese, while those living on plains, such as the Steppes of Hungary and Asia, are of a doleful, melancholy disposition. This proves that the daily contact with evergreens, and nothing but evergreens, imparts no gloomy disposition; while the plains—dark and dreary as Edgar Poe's rainy sea—impart their own sorrowful look into the disposition of the inhabitants.

Plant evergreens—not to make your place look gloomy, but to make it happy and cheerful, to induce the birds to sing their songs on their branches and build their nests among them in the opening of spring, when the green sod makes its appearance, and the first children of Flora peep out their heads.

Evergreens should never be transplanted in the fall, and not in the spring before the bursting of buds, which can be known by the whitish-yellow appearance of the partially-developed leaves on the extremes of the twigs and branches. They will bear pruning as well as any other trees. By judicious pruning you can shape a Red Cedar into any form you may desire. A close and compact, impenetrable pyramid looks best, however. Swedish Junipers can be formed into beautiful pyramids also, that surpass even the Red Cedar in beauty. H.F.

[Written for the Valley Farmer.]

### Fibrous Roots Tend to Productiveness.

"Fibrous roots have a tendency to make the tree productive." So said Dr. Warder in his discourse on the Culture of the Orchard, at the recent meeting of the Illinois Horticultural Society at Bloomington. The remark was made in regard to root pruning. It suggested to my mind several queries. The pear produces fruit on the quince stock much earlier than on its own. It is generally said to do so because of being grafted on a slower growing stock. May it not be rather because the quince is abundantly supplied with fibrous roots, while the pear is remarkably deficient in them?

May not root pruning by the plow, to a *certain extent*, in a thrifty growing young orchard, be pardonable or even beneficial?

Nurserymen have been complained of for their system of grafting the apple on pieces of roots. It is said, and very truly, that it deprives the tree of its natural tap root; makes it bear early but also makes it short lived. The early fruiting is caused by producing a different system of roots—by encouraging the growth of fibrous roots. The question arises now, whether such trees are not, after all, if properly managed, the most profitable? I think they are. The practice of close planting for apple trees is rapidly gaining ground, and it is adopted by many of

the best orchardists in the West. They say the trees bear earlier and better. Dr. Warder says, "The best mulch for the orchard is the shade of the trees;" "Crowd your trees and shade the ground." "Have low heads and thickly planted trees—sixteen feet apart." By this mode we get fruit earlier and more of it, not only because they bear better, but because we have nearly four times the number of trees to the acre. If such an orchard does *not* last a life time, it will pay to cut it down and plant another, when signs of over-crowding or decay appear. We will have our ground fully occupied, and the fruit always within comparatively easy reach, and where it is less likely to be blown off by wind.

For such an orchard I would say give us the root-grafted trees, and no matter how short the piece of root, so that it keeps the cutting alive until it sends out its own roots. L. D. M.

## Essay on the Most Suitable Time for the Planting of Fruit Trees.

*To the President and Members of the Cincinnati Horticultural Society:*

GENTLEMEN: At the request of several of my fellow-members, I am induced to present the result of my experience as to the best or most suitable season of the year for the transplanting of Fruit Trees.

After the proper preparation of the ground and soil in which it is designed to plant the trees, which it is presumed has been duly attended to and prepared, other things being equal, the *Fall* of the year is unquestionably the best time for the transplanting of Fruit Trees.

By the Fall, we mean after the growth has been effectually checked by a succession of frosts, so that the leaves have naturally fallen from the trees, or will readily shake off by a slight jarring motion. This period, in the region of which Cincinnati may be considered the centre, will generally be about the first of November, perhaps varying a few days, according to the character of the weather, or the different species of the trees. In nearly all cases, Pear, Plum and Cherry Trees may generally be removed with safety from one to two weeks earlier than Apple or Peach Trees.

In the case of Cherry Trees I would remark I have found them most difficult to thrive or even live if transplanted in the Spring after the buds show signs of active vegetation, in other words when the buds begin to look green.

An extensively prevailing error so generally exists in regard to the proper time for transplanting trees, that it may almost be classed as a *popular fallacy*. I allude to the notion that because we may be visited by severe frosts so that winter may be said to have fairly set in, hence that the season for transplanting trees has passed; this I say is a popular error. The season is suitable for transplanting trees from the time of the fall of the leaf until the near advent of Spring informs us vegetation is again preparing to fulfill its annual office of clothing the trees with verdure, and beautifying the landscape with the emerald green of the youthful foliage, varied and enlivened with the lively tints of the Peach, the blushing hues of the Apple and the snowy purity of the Cherry, Pear and Plum blossoms.

Fruit Trees may be planted with safety during the months of December, January and February, with as much safety as in the months of November, March or April.

For my own part, I would rather plant in December than in March, and January in preference to April, providing the ground is in suitable condition—that is, when it is not in a frozen state, or so wet as not to crumble or break up when worked by the spade or plow. In a majority of seasons, the obstacle to winter planting will generally be the ground being too wet; this applies to clay lands, or lands with clay sub-soil. Whilst treating on the subject of the most suitable time for transplanting Fruit Trees, I will here advert to a very common practice, which may be set down as another popular error: It is that of purchasers of Fruit Trees going to a nursery, getting their trees, and then letting them lay with their roots exposed whilst they prepare the soil or dig the holes to plant them in. Now, the very slightest reflection would impress the mind of the most ignorant person that the exposing of the roots of trees above ground is a violation of Nature's law governing the case. Every one knows that the roots of trees were designed to be under the surface of the ground; and yet, I have seen trees lay with their roots exposed through a long spring day, whilst the ground, or places where they were to be planted, was being dug out for their reception.

Now, this mode of violating nature's law, by unnaturally exposing that portion of the tree to all the prejudicial influences to which it may be exposed above ground, is radically wrong, and cannot but operate detrimental to the after welfare of the tree; nature intending the roots of a tree to be kept under the surface. As exposing the evil of any abuse without suggesting a suitable remedy is only drawing attention to, without an attempt to correct the evil, I will suggest a very simple remedy for the last named, claiming, however, no originality for the *hint*, as it has been followed by planters of experience for many years, perhaps ages; yet by a figure of speech learned from our worthy President, we are all learners, and in matters horticultural many or all of us have to begin with the alphabet, so that the simple remedy proposed is not designed for the initiated or the experienced planter, but for the inexperienced tyro.

The proposed remedy against unnecessarily exposing the roots of trees longer than is possible, is for the party, intending to plant, previous to ordering his trees to be brought, to have a trench dug from two to three feet wide, and one foot deep, varying according to the size of the trees, and as soon as the trees arrive, have them stood in, and the roots covered. This is what gardeners term laying them in by the heels, having them in close proximity to where it is designed to plant them. They can be withdrawn as they are needed for planting. Whilst recommending any time between the fall of the leaf and the bursting of the buds in the spring,

and giving the preference to the early winter months of November and December, over the spring months of March or April, let me not be misunderstood in supposing that some extra precaution is not necessary to prevent injury from the freezing of the roots of trees whilst out of the ground. This danger should be carefully guarded against.

In conclusion I may add, that the foregoing remarks, although written with regard to fruit trees, will apply equally to nearly all deciduous trees, as forest, shade, or ornamental trees.—There are, however, some exceptions; chiefly those with soft, fleshy roots, as the ailanthus, magnolias, tulip poplins, &c. These are undoubtedly better planted in the spring.

W. Heaver.

[Written for the Valley Farmer.]

## TRANSPLANTING TREES.

When winter's gloom reigns over us, and the political horizon of our country looks still more dark and melancholy, it is a great relief to the sickened heart to think and work about trees and flowers. They are our companions in life. In our sorrow they droop their branches in sympathy with our grief, and mingle their dewy tears with ours; while in bright and joyful hours they render the air still sweeter with their odor, and the music of the spheres still more enchanting by the rustle of their leaves.

Now is the time, whenever the weather permits, to dig holes for trees for next spring's planting. Dig the holes a good deal deeper and wider than you want them for planting, so as to give the frost sufficient chance to pulverize and enrich the soil, and make it mellow. It will have a wonderful effect on the health and growth of the trees.

My opinion is that spring planting is in all cases preferable to fall planting in this State. When the ground is sufficiently dry in the spring, commence planting your deciduous trees. If you have dug the holes the previous winter, as you should have done, fill them up high enough so as to leave sufficient room for the roots, to have them in as deep as they were in before being dug. Rather plant them shallower than deeper. In all cases beware of too deep planting, as by it more trees die than by any other cause. They may lead a miserable existence for a few years, but they are doomed to die an early death, no matter how well their bump of vitativeness may be developed.

The roots should be well pruned and all injured parts cut away with a sharp knife. They should be puddled before planting. This is done by digging a hole in the ground and mixing clay with water until it becomes of the consistency of a thin batter. In this the roots should be dipped so as to make the particles of ground adhere the more closely to them and prevent too fast evaporation. Shake the tree well while you are filling in the ground, so that it will work well around and between the roots that no possibility for a vacuum between them can exist. Tramp the ground well around the trees, and give them a good mulching the first summer after planting. Prune the tops well; don't be too careful about getting up a balance between roots and branches. You can only do harm by not pruning the tops enough, hardly by cutting them back too severely: they will grow all the more vigorously for it. Just so the top does not overbalance the roots, it will be all the better if the roots somewhat overbalance the tops. One year old peach trees should always be cut to within eighteen inches or two feet of the ground when transplanted, and all the side branches removed, so that the eyes next to the trunk will not be injured. If the trees (viz: peach) have dried up and suffered somewhat from exposure, it is best to cut them back to within two or three inches to where they were budded; only one sprout should be allowed to grow, and the others rubbed off as they appear. Apples and cherries do best when transplanted two years old from graft; dwarf pear trees the same; standards may be somewhat older. If you don't want the bark of your trees to freeze and crack on the south-west side, and afterwards to dry and decay, don't leave the trunks any higher than from eighteen inches to two feet. This rule holds good in our whole western country. If these directions are followed, and the soil in good condition, as well as the trees when planted, we can insure success to anybody.

H. F.

*St. Louis County, Dec.* 24, 1862.

[Reported for the Valley Farmer.]

## Meramec Horticultural Society.

Allenton, December 4th, 1862.

The forty-eighth monthly meeting was held in the school-house. In the absence of the President and Vice-Presidents, Mr. W. Harris was called to the chair.

The reading of the minutes of the previous meeting was dispensed with.

The report from the Special Committee on Unbound Books was received and referred back to the committee in order to ascertain the cost of binding, and report at next meeting.

The Secretary read a letter from the Secretary of the Illinois State Horticultural Society inviting an attendance of the members at their annual meeting at Bloomington, but from taking place at the same time as the annual meeting of our society could not be acted on.

The annual report of the Secretary was received and accepted, as follows:

To the President and Members of the Meramec Horticultural Society:

In calling attention to the state of the Society at the end of another year, it produces feelings of unfeigned pleasure to find, that, amid the din of war and the rage of political strife, our little Society has enjoyed comparative immunity from its effects. Our meetings have been about as well attended as formerly, and the interest in the Society has rather increased than abated among the members; while in the immediate vicinity of its operations, the appreciation by the general community has vastly increased, and so far from proving a failure, as was four years ago intimated, its membership is being esteemed as a position to be aimed at by the intelligent and progressive, and is forming the nucleus of an agricultural class of an elevated order.

At a distance it is regarded as an institution growing into national importance; and it is gratifying to find the list of trees prepared by the Society for a "Family Orchard of 100 Trees," quoted in that invaluable synopsis of Horticultural Progress, the "Annual Register of Rural Affairs for 1863."

The necessity under which we were laid in consequence of the organization of the State Militia, of giving up our annual exhibition, has tended indi-

rec ly, to cause us to feel that it was regarded as a public institution, the full value of which we could not have appreciated, but for the experience of its want; at the same time it afforded us the opportunity of extending the hand of fellowship to the enterprising brotherhood of a neighboring State.

We recognize with due gratitude to the Divine Dispenser of all Good that the unity of the Society has not been broken into by the embroilments of the times, nor by the stroke of death.

Our displays of Fruit have been regular, good, varied and abundant; our displays of Flowers have marked a growing interest in Floriculture that will become one of the most pleasing features of our Society, and one which will most beneficially influence the surrounding community; our displays of Vegetables have fallen off from former years, a fact which should have its full weight upon the members during the coming year; for, while the fruit and flower gardens are rising in importance, the vegetable garden and field must not be neglected nor under estimated. In this connection we beg to call the attention of the three Standing Committees on Fruits, Flowers and Vegetables to this as the appropriate time for their reports and awards.

We recur with feelings of pleasure to the fact that much of the eminent success of our Society is due to the continued interest and personal attendance of the mothers, wives, and daughters of the members; and we trust that the approaching year will be marked by a larger attendance of the ladies and by their taking such a marked interest in its operations as will not only insure a full and regular attendance, and active personal participation in these operations, but that they will labor to give them such a value, to make them take such a hold upon the public mind, as will cause it to be felt to be a fashionable thing to be associated with this and such kindred Societies, and to be identified with all the operations of the Orchard, Garden and Field; and we feel that while the outside influence of woman is irrisistable in modeling public opinion, their controling influence in the midst of our deliberations is ever a pleasing guarantee that nothing unseemingly in matter or manner can ever enter there.

While change of local habitation has necessarily caused a change of members, the numerical strength of our Society is, in these anomalous times, well maintained, the regular active members on the books being thirty-one, and the actual cash in hand at this date is eighteen dollars. All of which is respectfully submitted. WILLIAM MUIR, Sec't'y.

A report was received from the Librarian in detail, showing that it contained 36 volumes bound, and 19 volumes ready for binding, besides numerous small and irregular papers.

The Executive Committee presented a report on the subject for discussion at the next meeting, which was laid on the table, and "Grape Culture" adopted.

The election of officers for the ensuing year being in order, the Chairman appointed Messrs. Davis and Vaugh n tellers, and the following members elected:

President—Dr. J. B. H. Beale, Eureka. Vice-Presidents—Wm. Harris, Allenton; John S. Seymour, Eureka. Recording Secretary—William Muir, Laborville, Fox Creek Postoffice. Corresponding Secretary—Dr. L. D. Morse, Allenton. Treasurer—Wm. Muir. Librarian—T. R. Allen, Allenton. Executive Committee—Ed. Vaughn, Dr. A. W. McPherson, T. R. Allen.

The Fruit Committee Reports:—Mrs. Provy Harris sends us some very good looking apples, Janeton, Pottinger, and two other varieties not recognized, one very good, the other worthless. A. W. MCPHERSON, Ch.

The discussion of the "Standard by which we shall Judge of the Character and Quality of Fruit," being in order,

The Secretary stated that he conceived this a difficult subject to analyse, and was one that underlay all our operations in profitable fruit raising, and would cause great caution in a man, or body of men, in recommending fruits for cultivation. While the circumstances of health, hardiness and productiveness were at the foundation of successful culture—size and color entered largely into the qualities that gave value to a market fruit; but in too blindly following these as the grand desiderata in making new plantations, there was great danger of error from overlooking a grand fact, that there are elements that come before size and color in our estimate of fruit—hence we class fruits under the heads of Market and Family, or Amateur Fruits. In fruits of the latter class there are elements that are held as of greater importance than size, color or form; there is flavor or aroma, and a certain indiscribable something of a peculiar exhilarating character that seems to spring from a peculiar condition of the physical system, in which there is a feeling of a want being supplied or force imparted in a greater degree by one fruit than another, or by one variety of the same fruit than another, and may bear the same natural relation to fruit that stimulus does in coffee or wine. The appreciation of this aromatic quality is developed to a greater or less degree in every individual, and depends much upon habit. If we can find the fruit that gave pleasure in youth, it generallygives the direction to the tastes of riper years. The apple or grape that we ate with such unbounded delight in our early years, makes an impression hard to get rid of in after life, and this sense of taste is one that is developing largely in the individual and in the community, and will, in but a few years, produce a radical change in the character of the demand for market fruit. This other property which we notice as analogous to stimulus in wine, is one that will exert a still more marked influence on the public taste. It is sometimes attempted to be described in the books under the term "Vinous;" and when we conceive of the essential difference between a Pennock and Newtown Pippin Apple, or a Muscadine and Delaware Grape, we gain a conception that there is a certain element appropriate to our physical system in greater abundance in one variety than the other, that is distinct from and of higher value than the size, form, color, texture, taste, &c., and the variety that contains this element in the greatest abundance is the one to plant as a market fruit, and that the distinction that is tried to be set up is not a real or permanent distinction, but one based upon the want of knowledge or development in the purchasers, and which must fade in the light of another ten years. When we plant, particularly the apple, the pear, and the grape, we must be guided by a proper estimate of the future; or in the course of from ten to twenty or fifty years, we or our children may find we have planted largely, but of "wrong sorts." Is not the history of the past ten years but the preface to the next? This subject will be felt as one of vast importance to such Societies as ours.

Dr. McPherson entered largely into the spirit of these views. It is difficult to describe this idea of difference in real value, or appreciation of this very principle in fruit; but it was manifested largely in marketing already. There are many persons in the city that, rather than depend upon the appearances of fruit in market, or the ability of their servants or others to be trusted to purchase, will rather pay a higher price to a known friend for an article of high merit, irrespective of its size, color, or general appearance. That there must be a change in planting, commensurate with this development in the public mind, is evident to me.

J. S. Seymour—There is a tendency in all trees that bear in excess to impair the flavor, and we find our shy bearers our highest flavored fruit.

Mr. Votaw doubts if it will be policy to plant out trees with a view to what may be the taste in ten or fifty years.

The President announced that the next meeting be held in the School-House, Allenton, on the first Thursday, being the first day of January, at 10 A. M.

On motion the meeting adjourned. WM. MUIR, Sec.


[Written for the Valley Farmer.]

## ELOQUENCE.

There are various kinds of eloquence. Daniel Webster was known for his eloquence of the understanding, for his masterly statement; Cicero for his insinuating style; Patrick Henry for his impassioned appeals: yet all were eloquent.

Eloquence means *success with an audience.* The man who succeeds with the multitude is the lucky man. Call it eloquence, knack, or what you may. The object is to enlist the audience, and carry your measure.

So in conversation.

To aim to be eloquent, is not the right thing. To aim to succeed with an audience: that is the thing. We should study to do this, and then we are on the right track. Effort then does wonders. What effort? Not mere effort, but effort conducted on the right principles. Well, what are these principles? Simply to see the truth about the matter.

As there is only one truth about a thing—the fact of the thing itself—its existence—so we can get only that fact. In doing this, we get just what all men get, who look aright into the matter.

There may be more than one way to get at it, more than one stand-point, as there is more than one way of solving a problem. The answer is always the same, from the days of Archimedes to the present time. So the truth of anything must be the same. So with the secret of eloquence.

"Oh well, I can never get at the secret: it takes a great mind to do that."

Mistake, all.

Can you not get at the truth? can you not get at the problem of eloquence—or rather its answer? You can, unless you are a partial idiot.

The ordinary mind has impassioned (eloquent) moments; else it could not feel eloquence, for the very feeling, when communicated by the speaker, is evidence of its existence; i.e., that the hearer feels the same thing that the speaker does—his eloquence.

Now, all that is necessary for this ordinary mind, is to give expression in these impassioned moments, which he can do if he has arrived at the truth of what eloquence is, and has made the effort to obtain it—for effort, if on the right track, will do anything: for, remember, all intricate things are but aggregates of simples, and all simples can be easily learned, as easily as A, B, C, or any simple thing. In fact, we must learn by simples: we can learn no other way.

We must hug our subject close, and get its facts, one by one; not the whole pile, in all its intricacy, at once. This can never be done. And yet we are forever trying to do it. Of course we only fail.

Let us then see just what there is about eloquence; but each one must see for himself. Then the knowledge is his own; then he may say he has got it. Otherwise all is vagueness, as though he had listened to a story. And we are not apt to practice stories.

But when we explore for ourselves, and see the fact with our own eyes, and then go at it and carry out the thing—why, it is accomplished. And then we are surprised to think how easy it is.

We all have thinking apparatuses to carry out this matter: and that is this simple mind of ours, that is so often darkened and "stuck" when it attempts difficult things. The things are *not* difficult; we only think they are. *Some* men succeed with them. But these men labor to attain them, after they've studied out what they have got to do.

"First be sure you are right, then go ahead," is a maxim that comes in here just right.

Now, who will be eloquent? who will be distinguished in any department of life? Let him look into the thing, and see it just as it is, and then if he has a relish for it (that is indispensable), let him labor (and he is very apt) to obtain it, and he will obtain—he *must* obtain it in such a case—he can not avoid it if he would, no more than he can avoid the answer to his problem if he solves it aright.

But it requires labor. Ay! there's the rub. There is a great deal to be done; it is a mighty problem—not a difficult one—but a great, extensive one—an immense building, requiring immense labor, though a little one may be just as intricate. The little one may be built in a week, the large one will take a year, two, three, perhaps five years.

You see, if we would gain the great prize, we must work for it. Yes, that is the secret. We must work for it, and work aright. Then the audience is ours—whether it is an assembly addressed by Henry Clay, or Thomas McCormack, or Levairier. A man may be eloquent in a sewing-machine, or a plow—if he only succeeds in his object. The man who plans out how to make the best pin, and goes at it and makes it, is doing just what Demosthenes did when he sat down and studied out what he had to do to be a great orator, and then went at it and did it, in defiance even of nature, who had made him with impediments.

He used to spout before audiences, but failed, just as so many fail. But he wanted to be an orator. It was in him. What was in him? The relish—not the ability—for he was constantly failing and making blunders, and was hissed at and ridiculed. But he was *determined*. He had the love for his profession.

What did he do after his signal defeat? He cooly went at it, and practised (by the sea-side, with pebbles in his mouth, to overcome his defect in speech); he overcame obstacles, and gained the thing, the very highest round. And see how he started—a common man enough, entirely undone and disgraced, and unfitted. But no man ever labored more, all to the one end, knowing what he had to do—and he succeeded. His object was to become the greatest orator of antiquity! think of that—a man in his condition; and he succeeded—succeeded even in that highest of aims. He tried to succeed without the labor first, and failed, just as millions fail every day.

Now and then a man with a love for eloquence, a true idea of it, and perseverence, will be found. And just as many such men as you find, just so many are our great orators. It cannot be otherwise. You might as well set aside the laws of nature.

But we are so incredulous, so unbelieving. We believe—but only in our inability. And there we stay in that bad belief, and die in it—because we don't try—and stick to our trying.

It is the men that work that eat the bread. But the object must be right, the taste, else, like the son of Cicero, though the utmost pains are taken with us, we'll do nothing. A man may work a thousand years, day and night; but unless his work is properly directed, it amounts to nothing. The world is full of such useless effort. You meet it in every neighborhood, without exceptions.

How many men do you find in your acquaintance, that devote themselves day and night, year in and year out, to their particular object, as if the rest of the world was nothing to them? Can you point to one? And yet this is necessary—all this labor.

It matters not whether you have a collegiate education or not—or rather, it does matter. It is better to be self-educated. This is getting to be understood now. It begins to be known (and probably has always been known by some) that knowledge self-acquired, has the greatest influence upon the mind. It makes a man rely upon himself, and gives him the habit of thinking, and that more profitably.

Collegiate, or second-hand knowledge, is not so good as knowledge fresh from the fountain, that *comes* to a man, as it were, when he is seeking for it.

The man must be cultivated—not his profession. He must not learn to declaim, to assume attitudes.

"But that has been done."

Ay! and it is right enough. But we must not make it the all, or the main thing. It is only improving the medium; that is all. It does not improve a man's feeling, his thought, the real man that is felt by the audience. He may use the pebbles, or the roar of the cataract; he may practice gestures; but they must be under the control of the greater, the inner principle, the man—that man previously cultivated. Gestures should grow out of the man, or be controlled by him. There is generally danger of too much gesture. Rather have none than too much. We have known very eloquent men without a gesture. We have known a profusion very effective. Gestures must at all times be subordinate. They may be pruned. Judgment must decide all.

Whether a man must have gestures, or a loud voice: this, that, or the other, is all a matter for him to decide. If he is incapable of this decision, he is incapable of eloquence. A man can never be eloquent without good judgment; never profoundly eloquent without a knowledge of human nature. To acquire these, takes time. And time must be given to become successful in anything.

Effort, then, is the key, guided by an understanding of the subject. The subject includes a knowledge of the world, of human nature (different from the world), of one's own ability, a knowledge of history, and more or less learning, besides knowledge in general. He must have fluency of speech—at least ease of language. If he has it not, he must acquire it.

His personal appearance is something, though not much. All sorts of persons have been successful, the tall, the short, the slim, and the stout, the weasel-faced, and the moon-faced. It is not in the face, nor in the body; it is in the head, in the heart.

And a man must know just where it is, and what he can do. He must know his power—as a superior workman, armed with his trade, knows what he can do.

Eloquence is only a trade thoroughly understood—a trade, not of hand, but of the inner man.

Who will learn the trade? Those who have the relish, and will make the sacrifice of ease to get it. For it is an herculean task to get it—at least for some men. Some have more defects to overcome, and are slower of acquiring knowledge. So it is with all trades.

"But some men are more eloquent naturally."

Yes, so some are better farmers, and shoemakers, naturally. But all, if they have a relish for the thing, can become good farmers, good shoemakers.

"But eloquence is a gift." So is life; so is the power of thinking; so are many, many things.

"Yes, but a special gift."

How then about Demosthenes when he used to fail in his efforts? Where was his gift then? Or was failing a gift? He afterwards acquired the "gift."

It *seems* that eloquence is a gift. It is the seeming only.

Some men are eloquent at times, and very stupid at other times. These are generally your "gift" men—gift of gab; for how can they convince without argument; advance ideas without acquiring them; understand human nature without studying it; have a knowledge of the world without an acquaintance with society. The thing is impossible.

Henry and Otis were just the men for the stirring times of the Revolution; but when it came to the test in high assemblies; to the vital points in the life of the nation; the cultivated Lee and others had more force than the great pet of William Wirt.

Here the eloquence of the understanding, illuminated by history, and the knowledge of government, were requisites; and had Henry possessed them, (as he might, had he applied himself,) he would have been the master spirit of the assembly.

A man generally is what he enlists himself to be, if he afterwards perserveres.

What a "constitutional" lawyer was Daniel Webster. Did nature give him the "constitutional" knowledge? No. The midnight lamp and the glare of day are the witnesses of how he got it. And he knew what he was doing. He got it with an object in view.

Eloquence is power, natural and acquired. But as all people have endowments of voice and mind, we may say the power is acquired.

A child is never eloquent. An ignorant man is never eloquent. These two characters as such, will never be eloquent. Yet all of us (the greatest orators) have been both children and ignorant; and had they remained either, they never would have been eloquent. What they are, they have since then gained.

We *must* achieve; that's the secret. When a distinguished man was once asked what this or that meant, "study it out, as I did," was the answer.

That's the secret. To gain (knowledge) implies simply a given amount of labor; as a man would labor at an "iron-clad, or a barn, or a problem, or a field of grain. The only difference is, the one is brain, the other manual labor.

But because the job—the great job—is not *at once* accomplished; because the "iron-clad" is not at once built; because St. Peter's arose not in a day: the thing can't be done—we're discouraged.

Perseverance is the grand motto. The world advances by that, morally, mentally, and physically. F.G.

## Onions in a Hygienic Point of View.

In a medicinal point of view, the garden onion is of more importance than any other of our esculent vegetables. It is a powerful diuretic, and is said as such to have been successfully used as a specific in dropsy, gout, gravel, lumbago, and generally in all affections of the kidneys and urinary organs. As an instance of its efficacy in dropsy, we shall relate a circumstance which came within our own observation a few years since. We were traveling through one of the middle departments of France in company with a very eminent counsellor, and member of the Parisian Bar, who had turned his attention to discovering the various medicinal properties of simples, in illustration of a favorite theory of his, that all the ailments which afflict mankind may be removed by remedies from the vegetable kingdom, to the utter exclusion of all mineral substances.

One day we stopped and claimed the privileges of hospitality at a beautiful "chateau" belonging to a distant relative of our friend.—

We were most kindly received by the lord of the mansion, a fine-looking middle-aged man, who, with tears in his eyes, informed us that his lady, whom our friend described as a most gentle, kind-hearted, and noble-minded dame, was dying of the dropsy, all the medical men in the neighborhood having stated that nothing more could be done for her. "That remains to be seen," said our friend hastily, "I must see her forthwith," and he proceeded to her bed-room, dragging us with him—a circumstance which will create no surprise in those acquainted with the manners of the French. The lady was alarmingly ill, and had swollen to an enormous size; she had been tapped once before, but on the present occasion had obstinately refused such a mode of relief. The Parisian lawyer, nothing daunted, called for some *white onions*. Having peeled a sufficient quantity, he filled with them a pipkin, or coarse earthen mug, holding about three pints. Having stuffed in as many peeled onions as the vessel would contain, he filled this with cold water, covered it, and set it in the midst of the warm embers, where the water would simmer with very little ebullition. He let the onions stew until they were reduced to a pap, and the water to half of the original quantity—a process which required three or four hours, as the vessel was kept closely covered, and the fire slow. He strained the liquor through a linen bag, carefully expressing every drop of juice from the onion pulp which had melted in the liquor. Having extracted this latter, he carefully weighed it, and then, gently over the fire, but without boiling, dissolved in it its own weight of coarse brown sugar. Of this syrup he gave his patient two tablespoonfuls every two hours, a fresh quantity being made so as to keep up a constant supply. In a day or two the lady felt better, and in about six weeks, during which time we remained at the chateau as guests, she was able to walk with us about the grounds. We had occasion to visit our kind host about six months after our former visit, and found his lady enjoying excellent health, and valuing her cousin's onion syrup as a specific for all the complaints "that flesh is heir to."—[*Mag. Domestic Economy, Eng.*]

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God and Nature are one, according to the Transcendentalists; according to orthodoxy they are distinct: the truth (between) is, they harmonize—Nature and God. In the storm God is heard because he directs it. So He is seen in the flower.

## A FARMER'S SONG.

We envy not the princely man,
  In city or in town;
Who wonders whether the pumpkin vines
  Run up the hill or down;
We care not for his marble halls,
  Nor yet his heaps of gold;
We would not own his sordid heart
  For all his wealth thrice told.

We are the favored ones of earth,
  We breathe pure air each morn,
We sow—we reap the golden grain—
  We gather in the corn;
We toil—we live on what we earn:
  And more than this we do,
We hear of starving millions round,
  And gladly feed them too.

The lawyer lives on princely fees,
  Yet drags a weary life;
He never knows a peaceful hour—
  His atmosphere is strife.
The merchant thumbs his yard-stick o'er—
  Grows haggard at his toil,
He's not the man God meant him for—
  Why don't he till the soil?

The doctor plods through storm and cold,
  Plods at his patient's will;
When dead and gone he plods again
  To get his lengthy bill.
The printer, (bless his noble soul,)
  He grasps the mighty earth,
And stamps it on our welcome sheet,
  To cheer the farmer's hearth.

We sing the honor of the plow,
  And honor of the press—
Two noble instruments of toil:
  With each a power to bless.
The bone and nerve of this fast age,
  True wealth to human kind—
One tills the ever generous earth,
  The other tills the mind.

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[Written for the Valley Farmer.]

## THE BROOK IN A DROUTH.

Where is the sweet brook
  That once used to sing so?
That had such a bright look,
  And ever would spring so?
Coquetting the flowers
  In woodlands away,
And flinging bright showers
  Of beads on its way;
Sometimes through meadows
Chasing the shadows;
Sometimes on mountains
  Seen far away;—
  Where does it stay?
Echo is answering—where? F. G.

## A THING OR TWO.

Do not think an hour or two's study at night later than usual, will be so much gained. The next day you will be that much the sleepier or duller. You may not feel it in the forepart of the day; but you will the latter.

This is one thing.

Another is: Every strain of the body in an unusual amount of labor, will sure to be felt sometime or other. These are laws that are invariable. Excessive labor is sure to make men prematurely old.

Another thing. Too much thinking hurts, not only the brain, but the body which holds the brain. Avoid all strains, all intemperance. "Neither too much, nor too little," is a good motto. The "course between" is always best—for extremes means "too much"—or not enough. Yet how we are aiming at extremes—of course always missing.

Sleep is a refresher of the mind and the body—more so than food. We are more strengthened and benefited by sleep, than by food—"Nature's sweet restorer, balmy sleep." And yet how we trespass upon its sacred hours. It will tell in the end; but—then it is too late. When the corpse is once viewed, there is an end to correcting. And it needs but the stopping of this little watch that is ticking in our bosom. You know how delicate it is, how complicate. If not—inform yourself. Once stopped, it can never be wound up—it stops forever. Oh! how easy to silence it—*your* watch, *mine*. No wonder that so many stop before they reach threescore-and-ten. And it is *we* that hurt these time-pieces of ours; we ourselves are doing all we can to stop them.

## SCALDS AND BURNS.

On the instant of the accident, plunge the part under cold water. This relieves the pain in a second, and allows all hands to become composed. If the part cannot be kept under water, cover it over with dry flour, an inch deep or more. In both cases pain ceases because the air is excluded. In many instances nothing more will be needed after the flour; simply let it remain until it falls off, when a new skin will be found under. In severer cases, while the part injured is under water, simmer a leek or two in an earthern vessel, with half their bulk of hog's lard, until the leeks, are soft, then strain through a muslin rag. This makes a greenish colored ointment, which when cool, spread thickly on a *linen* cloth and apply it to the injured part. If there are blisters; let out the water. When the part becomes feverish and uncomfortable, renew the ointment, and a rapid, painless cure will be the result, if the patient, in the meanlives exclusively on fruits, coase bread, and other light, loosening fruit.

If the scald or burn is not very severe—that is, if it is not deeper than the outer skin—an ointment made of sulphur, with lard enough to make it spread stiffly on a linen rag, will be effectual. The leek ointment is most needed when there is ulceration from neglected burns, or when the injury is deeper than the surface. As this ointment is very healing and soothing in the troublesome excoriations of children, and also in foul, indolent ulcers, and is said to be efficacious in modifying or preventing altogether the pitting of small-pox, it would answer a good purpose if families were to keep it on hand for emergencies—the sulphur ointment for moderate cases, and the leek ointment in those of greater severity, or of a deeper nature.—[*Dr. Hall.*

## REARING CANARY BIRDS.

A correspondent of the *London Field*, in answer to an inquiry, says:

The *modus operandi*, which has always proved successful in my case, is as follows: A day or two before the young birds are expected, (which should be from thirteen to fourteen days after the hen begins to sit,) I take care that my birds are provided with hard boiled egg, chopped fine, and a little fresh scalded rape-seed. I give the egg fresh every morning, and the rape-seed (scalded) once or twice a week. With this treatment, and perfect quiet, I find my birds "do very well."

Another correspondent of the same journal says:

I am happy to give your correspondent "Cynic" the benefit of my experience in this matter. My pair of lizard canaries have successfully reared every bird they hatched this season; and out of fourteen eggs they hatched eleven. This was my management: I kept them in a common breeding cage in a small room that faced the morning sun (an important matter for young birds), and from the time they paired I gave them daily a mixture of finely-chopped hard-boiled egg and moist bread, sprinkled with maw-seed; taking special care that this food should never be given in a sour state. They had also plenty of water-cresses, old mortar to peck at, and canary, rape and linseed, both boiled and raw, with groats occasionally. They fed their young ones at their own discretion with this food. I kept them very clean, as they were tame enough to bear a good deal of well-meant disturbance. My birds were never troubled with insects; if they had been I would have put them into a new cage and given the old one a good scalding in boiling water, and then a thorough scrubbing with soap. I think the chief points to be attended to in the management of breeding canaries are these—

plenty of fresh air and light (shutters are fatal), variety of food (always fresh and and good), cleanliness, and avoidance of unnecessary disturbance unless the birds are tame. Any one that is fond enough of birds to wish to breed them, ought to be too fond of them to intrust them to any care but his own. He should clean them, feed them, and prepare their food himself. I never bred canaries until this year. With very little trouble I have had complete success.

## TO ROAST APPLES.

To merely roast is not enough. It is far from it. To roast an apple hurriedly will not do. It will burn it on the outside, and leave it hard at the core. But this is not all. Quick roasting will give you the apple in a semi-raw condition —only softened—not *baked*—with all the diluted juice in it. An apple wants to be baked done; and that is when the air is well driven out, and it is—*done*; not only done, but the juice is concentrated, cooked down, so to speak. The apple will therefore appear shrunken; there will be much less of it; but what it loses in quantity it will more than make up in quality. Such apples are worth eating. A "green" or hard winter-apple—even unripe fruit—may be used in this way. Heat is a great expeller of the noxious. Keep your apples, therefore, for hours in the oven—at least three or four. They will bake well on paper, and faster and better (evener) than in a dish. It is our way of treating them; and we much prefer it to all others. Just the reverse is the case with potatoes. They should be baked as fast as possible, and taken out just in the nick of being done, and eaten at once. A cold potato is—"cold potato."

## POETRY.

We sometimes meet a poem in a squib—in the most unpretending paragraphs—all in prose, too, which shows how little the form has to do with poetry. Poetry is born on the spur of the moment, giving birth to a feeling rather than a thought; and it gives expression to the good and the amiable of man's nature. This is oftener done than we are aware. It is done almost daily by most people, and all unpremeditatedly. Could these things be saved as they are said, there would be an authology worth while having—one that would be sure to be be read. Of such is the following:

"Two unsophisticated country lasses visited Niblo's in New York during the ballet season. When the short-skirted, gossamer-clad nymphs made their appearance on the stage, they became restless and fidgetty. "Oh, Annie!" exclaimed one, sotto voce. "Well, Mary?" "It ain't nice—I don't like it." "Hush." "I don't care, it ain't nice, and I wonder aunt brought us to such a place." "Hush, Mary, the folks will laugh at you." After one or two more flings and a pirouette, the blushing Miss said, "Oh, Annie, let's go—it ain't nice, and I don't feel comfortable." "Do hush, Mary," replied the sister, whose own face was scarlet, though it wore an air of determination, "it's the first time I was ever at a theatre, and I suppose it will be the last, so I am just going to stay it out, if they dance every rag off their backs!"

## "Prevention Better Than Cure."

If this maxim were practiced, how would it be with the world? There would be a revolution: a change from sickness to health. What a benefit would this be! But we are careless. How very careless we are; and all from habit, as drunkards are murdered by alcohol—and yet no inquiry is instituted. A fellow-being goes down to disgrace and death—and it's a "matter of course." There is a murderer, and that murderer is not brought to justice. It is as well known who the murderer is as needs be to condemn a man for manslaughter; and yet nobody is arrested. Custom does this. So in the other case. We know that preventing a disease is better than permitting it to come upon us, and then to cure it, or try to cure it—for we do not always succeed in curing what might have been prevented. It is neglect on our part—that is the whole secret. It is so easy to neglect. We are drifted down as by a current; and the first thing that we know, we are in the maelstrom.

We have no excuse for this neglect, no more than a lazy man has to be lazy. We are even criminated. It is a crime, this drifting into disease and a doctor's bill, when the whole could have been avoided. And yet we wish to be deemed respectable. We certainly are not wise.

What is preventing disease? Have we ever thought of it? It means preventing a doctor's bill for one thing—a not very acceptable thing to pay. It means preventing pain, excruciating suffering. It means preventing a loss of time during the sickness. And, lastly, it means a preventing of premature death.

Look around, and see whether we have overdrawn. Only a little more care is all that is needed. The wise see this, and take heed. The wise are those who do not permit carelessness to drift them into debt, sickness and death.—Have we overdrawn? Examine closely, and you will see we have stated the thing just as it is.

As we avoid the intoxicating cup—or, as we should avoid it—so let us avoid the evils of a doctor's bill, sickness, and the loss of time, by timely prevention. A pretty sure sign that we are doing so, is the absence of disease, and vice versa.

# Domestic Department.

## CAKES.

CREAM CAKES.—1 pint of cold water, 1½ pounds butter, three-fourths pound of flour, 10 eggs; boil the water and butter together, stir the flour in while boiling, put it to cool, when cold add the eggs and 1 teaspoonful saleratus; drop it in spoonfuls and bake in a quick oven. When cold make an incision and fill with the following cream: 1 pint of new milk, 1 cup of flour, 2 cups white sugar, 4 eggs, beat the eggs, sugar and flour together, and stir them into the boiling milk; flavor with lemon.

FRUIT CAKE.—2 teacups molasses, 2 of brown sugar, 2 of butter, 1 of milk, 5 of flour, 5 eggs, 1 teaspoonful saleratus; cut up the butter in the milk, warm the molasses, stir it into the milk and butter, then stir in the sugar and let it cool, then add the egg well beaten, 1 pound of raisins, 1 of currants, half pound citro; bake in a slow oven.

DELICATE OR SILVER CAKE.—2 teacupfuls of white sugar, three-fourths cup of butter, 1 cup sweet milk, 4 cups of flour, whites of four eggs beaten to a stiff froth, 1 teaspoonful soda, 2 of cream tartar, flavor with vanilla, nutmeg or lemon. First rub the butter and sugar to a cream, and then add the other ingredients; bake in a quick oven.

GOLD CAKE.—Yolks of 8 eggs beaten to a froth, mix with them 1 cup sugar, three-fourths cup of butter previously stirred to a cream, add 2 cups flour, one-half teaspoonful soda, dissolved in one-half cup of milk. When well mixed stir in 1 teaspoonful cream tartar.

PINT CAKE.—1 pint of sugar, 1 pint of flour, 1 cup of butter, 8 eggs, the juice, and rind grated of 1 lemon; beat the butter and sugar to a froth—the eggs thoroughly, and add next; then add the grated rind and lemon juice, then the flour; sometimes before adding the flour put in one-third teaspoonful of soda.

SUGAR CAKES.—Half pound dried flour, one-fourth lb. fresh butter, one-fourth lb. sifted loaf sugar; mix the flour and sugar together, then rub in the butter and yolk of an egg beaten with a tablespoon to a cream; make into a paste, roll and cut into small round cake; bake upon floured tin.

BERWICK SPONGE CAKE.—3 eggs, beat 2 minutes; add 1½ cup sugar, beat 5 minutes; add one cup flour, 1 teaspoonful cream tartar, and beat 2 minutes; add half cup cold water, half teaspoonful soda, beat 1 minute; add cup of flour, a little salt, rose or lemon.

FRUIT CAKE.—5 cups of flour, 2 of sugar, 2 of butter, 1 of liquid, about equal quantities of brandy, milk and molasses, 4 eggs, 2 pounds raisins, citron, currants if you choose, 1 teaspoonful saleratus, spice to taste, cloves, cinnamon, nutmeg.

SPONGE CAKE.—1 pint sugar, 1 of flour, 12 eggs, juice and rind of 1 lemon; beat the eggs separately—the yolks and sugar together, then put in the whites, then the flour; beat it as little as possible; put the lemon in before the whites.

LEMON CAKE.—1 cup butter, 3 cups sugar, yolks of 3 eggs, dissolve a teaspoonful saleratus in a teacup of milk, add the grated peel of 1 lemon, add the whites of 3 eggs, and sift in, as light as possible, 4 teacups of flour.

VERMONT CURRANT CAKE.—1 cup of butter, 1 of sweet milk, 1 of currants, 3 of sugar, 4 of flour, 4 eggs, 1 teaspoonful cream tartar, half teaspoonful soda, nutmeg, lemon or vanilla. (Made sometimes with less sugar.)

WATER CAKES.—2 eggs beaten very lightly, 1 pint of cold water, 1 teaspoonful salt, flour to make it as thick as fritters, bake half an hour in a hot oven; eat with butter; bake in little tins filled full.

COMPOSITION CAKE.—6 eggs, 3 cups sugar, 2 cups butter, 1 of milk, 1 glass of brandy or wine, 1 nutmeg, 1 pound raisins, 6 even cups flour, 1 even teaspoonful soda; beat whites separately.

CAKE.—1 cup butter, 4 of flour, 4 eggs, 3 cups sugar, 1 of sweet milk, 1 of currants, 1 teaspoonful cream tartar, half teaspoonful soda, nutmeg, lemon or vanilla. This makes 2 loaves; 2 cups of sugar will do.

SPONGE CAKE.—1 cup of sugar, 1 cup flour, 3 eggs, beat fifteen minutes, then add essence of lemon, 1 teaspoonful cream tartar, half teaspoonful soda, dissolved in half cup of milk.

CHEAP CAKE.—1 pint of flour, 1 egg, 1 cup sugar, butter as large as the bowl of a spoon, milk to make stiff as pound cake, 1 teaspoonful cream tartar, half teaspoonful soda.

DELICATE CAKE.—1½ cups sugar, half cup butter, whites of 4 eggs, 2 cups flour, 1 tablespoonful almond, half cup of milk, 1 teaspoonful cream tartar, half teaspoonful soda.

BREAKFAST CAKE.—2 eggs, 1 cup milk, 3 cups flour, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, and a little melted butter. Bake in pans.

COCOANUT CAKE.—Two-thirds cup butter, 2 cups sugar, 5 eggs, half cup milk, half teaspoonful soda, 1 teaspoonful cream tartar, 3½ cups flour, 1 cocoanut grated fine.

PLAIN CAKE.—2 cups sugar, 1 cup butter, 2 teaspoonfuls cream tartar, beat well with sugar and butter, 4 eggs, 1 cup milk, 4 cups flour, 1 teaspoonful soda.

PLAIN RAISIN CAKE.—3 cups flour, 1 of milk, 1½ of sugar, half cup molasses, half cup butter, half pound of chopped raisins, 1 to 3 eggs, 1 teaspoonful saleratus, spice of all kinds.

CAKE.—6 cups flour, 4 of molasses, 1½ cups butter, 2½ cups milk, 2 cups currants, 4 eggs, 2 nutmegs, 1 large spoonful saleratus, and a little cinnamon.

CAKE.—1 pound of flour, one of sugar, half cup butter, 6 eggs, 1 cup sweet cream, 2 teaspoonfuls cream tartar, 1 teaspoonful soda, spice to taste.

JENNY LIND CAKE.—2 cups of flour, 1½ cups milk, 1 table spoonful of sugar, half teaspoonful soda, 1 teaspoonful cream tartar, 1 egg, salt.

JENNY LIND CAKE No. 2.—Half cup of sugar, 3 cups of flour, 2 of milk, 1 teaspoonful cream tartar, 1 of soda, a little salt, bake 20 minutes.

MARBLE CAKE.—1 cup butter, 1 of milk, 2 of sugar, whites of 8 eggs, 5 cups flour, half teaspoonful saleratus, spice.

1 cup butter, 2 cups brown sugar, 1 cup sour milk, yolks of 8 eggs, 1 egg, 1 cup molasses, spice, 4 cups flour, 1 teaspoonful saleratus, put in pans together.

TO WASH prints, delaines and lawns, which will fade by using soap, make a starch water similar for starching prints; wash in two waters without any soap, rinse in clean water. If there is green in the fabric, add a little alum to the starch water.

SPONGE CAKE.—4 eggs, 2 cups of sugar, 3 cups flour, butter size of an egg, 1 teaspoonful cream tartar, half teaspoonful soda, 1 cup milk.

LOVE CAKE.—3 eggs, 5 ounces sugar, 6 ounces flour, salt, mace or rosewater; to be dropped, and sugar sprinkled on before baking.

# Editor's Table.

## HIGH PRICE OF PAPER.

We are now compelled to pay just double the price for our paper that we paid last year. Nearly all the papers, consequently, are obliged to advance the subscription price. At our very low rates of subscription, and the extraordinary high price of paper, we make but a mere trifle on each subscriber, yet owing to our large and constantly increasing circulation, in the aggregate, it amounts to a considerable sum. We prefer to increase our subscription list instead of raising our terms. We feel very grateful to our kind friends for their earnest efforts in behalf of the FARMER for the new volume. At no former period have we had so large an accession of new subscribers. These will in turn aid in extending our circulation. So our course is onward and upward. Recollect that every reader is constituted and appointed agent, and is earnestly requested to use his influence in procuring subscriptions for the VALLEY FARMER. Show a copy to your friends, and take their names and subscriptions at once, and forward them to us. The terms will remain unchanged.

## The Mo. State Horticultural Society.

☞ The STATE HORTICULTURAL SOCIETY OF MISSOURI will hold its annual Winter Discussions at the Court House in the City of Saint Louis, commencing on Tuesday, January 13th, at 10 o'clock, A. M., and continuing four days. The following is the programme of meeting:

The order of discussion under each head will be—

I. VARIETIES.—1st. For Profit; 2d. For Taste.

II. CULTURE.—1st. Propagation; 2d. Selection and Preparation of Ground; 3d. Planting; 4th. Cultivation; 5th. Pruning; 6th. Diseases.

PROGRAMME.—Apples, Pears, Peaches, Grapes, Cherries and Plums, Strawberries, Currants and Gooseberries, Raspberries and Blackberries, Apricots, Almonds and Nectarines, Quinces and Nut Trees, Timber Trees, Ornamental Trees and Shrubs.

ESSAY.—By Dr. John A. Warder, of Cin. Ohio, Subject not designated; W. C. Flagg, Moro, Ill., Apples; Wm. Muir, Melrose, Mo., Pears; Jas. E. Starr, Elsah, Ill., Peaches; Geo. Husmann, Hermann, Mo., Grapes; H. T. Mudd, Saint Louis, Cherries and Plums; Geo. Booth, Alton, Ill., Strawberries; F. A. Quinette, Saint Louis, do.; J. A. Pettingill, Bunker Hill, Ill., Currants and Gooseberries; N. J. Colman, St. Louis, Raspberries and Blackberries; Emil Mallinckrodt, Apricots, Almonds and Nectarines; Wm. Glasgow, Jr., St. Louis, Quinces and Nut Trees; J. Huggins, Woodburn, Ill., Timber Trees; M. G. Kern, Alton, Ill., Ornamental Trees and Shrubs.

The Essays will be delivered at the opening of the discussion on the topics to which they relate.

Specimens of Fruit and Samples of Wine respectfully solicited. C. W. SPALDING, President.

L. D. MORSE, Corresponding Secretary.

We acknowledge the receipt of a beautiful pair of white face Black Spanish Fowls from S. B. Silver, Salem, Ohio. The cock has the largest comb we ever saw, and makes a very imposing appearance. The pullet is of good size, and large breasted. This breed has the reputation of being great layers.

ED. VALLEY FARMER: I saw sometime since a proposition to you for a Weekly Farmer. This would be a good thing if times would justify, but would rather have you publish a monthly Horticultural Journal to represent the great fruit growing interest of the West. I will subscribe $10.00 to begin it. WHO NEXT? Please let me know what Horticultural journal you would recommend as a standard to subscribe for. THOS. C. GAY.

Pisgah, Cooper Co., Mo.

[REPLY: We would be glad to publish a monthly Horticultural Journal, if a subscription list could be obtained to justify it. We appreciate the importance of this branch of Agriculture to the West, and particularly to Missouri. But, in the present condition of affairs, it will not answer to launch another bark on the troubled waters. We will use our best efforts to make our Horticultural department of great value to our readers. The "Horticulturist," published at New York, at $2 per annum; and the "Gardener's Monthly," published by C. P. Brinckloe & Co., Philadelphia, at $1.50 per annum, are both very valuable Horticultural Journals.]

THE WHITE WILLOW.—An Advertisement of this new candidate for public favor appears in this number. We attended the meeting of the Illinois Horticultural Society last month, and heard so many good things said in its favor that we feel we can recommend our patrons to try it. It is represented as a rapid growing tree, good for fuel, rails for fencing, posts and live fences, when the cuttings are set in a row about a foot apart.

THE ILLINOIS HORTICULTURAL SOCIETY.—We had the great pleasure of attending the annual meeting of the Illinois Horticultural Society at Bloomington last month. It was one of the pleasantest as well as the most profitable horticultural meetings we ever attended. Dr. John A. Warder, of Cincinnati, the eminent American Pomologist, was in attendance, and the instruction received from him was well worth a visit to Bloomington. The Illinois Pomologists are an intelligent, observing class, and their discussions are always to the point and instructive. The Northern half of the State was well represented, but the Central and Southern part had but few members in attendance. We shall find space for that part of the proceedings which which will most interest our readers in this section.

ED. VALLEY FARMER: What is the cause of many of the stalks of the common Red Currant dying, when they are allowed to grow in bunches, and what is the remedy, if any? Respectfully, M. MYERS.

[REPLY—We cannot tell the cause without further particulars. It is probably the borer—one of the most difficult pests to contend with. Our climate is unfavorable to current culture, being too hot and dry. The only way to succeed is to mulch heavily with straw, manure, tan bark, or something of the kind.]

EDITOR VALLEY FARMER: The Cotton Seed you sent last year did well, though it did not come up as well as I could wish. It is superior to the cotton we have been raising here. I expect to plant five acres next season.

I raised the Hoffman Coffee this season. It yields well, but it is a humbug in every other respect. Any person wishing to test it can get seed of me (free, by enclosing stamp to prepay postage,) to convince them.

I have manufactured 900 gallons of Sorghum syrup this season. I am now distilling the poorest of the molasses into rum. FRANCIS S. PEA.

Oakwood, Mo.

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ED. VALLEY FARMER: You will confer a favor by answering through your journal a few questions in regard to farm products.

1. Will May Wheat do well if sown in February or on the first of March.

2. Are Peach Blow Potatoes for early or late planting; or will they answer for both. W. W. BUMPASS.

Mt. Sterling, Mo.

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ANSWER.—May Wheat will not do well when sown in February or March. It should be sown in September. The Peach Blow potato may be planted early or late with good results. But it is not an early potato. This variety is coming extensively into use. It is generally admired, but we consider the quality inferior to some other varieties. It boils very mealy and dry, and on this account is much liked. It is even better for baking than boiling. As a general rule, it is better to plant this variety as early as the season will admit.

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CONTENTS OF NO. 1.

EVERY MAN HIS OWN CATTLE DOCTOR.—The attention of Farmers and Stock Raisers is invited to the advertisement in our columns, of Mr. H. C. G. Luyties, who offers for sale a complete manual with cases of medicines for use in all the varied diseases of stock. He says so far as this system has been used, it has proved eminently successful.

# TREES! TREES!!

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| *PEARS,* | | |
| Standards, best kinds, | 50 | 40.00 |
| Dwarfs, " | 40 | 35.00 |
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| Stand. and dwf. " | 0.40 | 30.00 |
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| Strong plants, | 0.10 | 1.00 | 6.00 |
| *RED and WHITE CURRANTS,* | 0.10 | 1.00 | 8.00 |
| *BLACKBERRIES,* | | | |
| Lawton, Dorchester and White, | | 1.00 | 4.00 |
| *RASPBERRIES,* | | | |
| Six or more kinds, | | 1.00 | 2.00 to 5.00 |
| *RHUBARB,* | | | |
| Linnæus, and other fine sorts, | | 1.50 | 8.00 |

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|---|---|---|
| *STRAWBERRIES,* | | |
| Wilson's Albany, Triomphe de Gand, Fillmore, &c. | $2.00 | $8.00 |
| Longworth's and Downer's Prolific, and other fine sorts, | 2.00 | 6.00 |
| *ASPARAGUS PLANTS,* | | |
| Large Purple Top, 2 to 3 years, | 1.00 | 6.00 |
| *GRAPES,* | | |
| Catawba and Isabella, | 8.00 | 50.00 |

Letters of inquiry promptly answered. For further particulars, address NORMAN J. COLMAN,
St. Louis, Mo.

## PLANT TREES.

### Woodburn Nursery.

All persons designing to plant Fruit Trees the coming spring, are invited to correspond with the proprietor of the above-named Nursery, and obtain a Catalogue, or, what is better, call and examine trees and prices before purchasing elsewhere. I offer a large stock of APPLE TREES, 2, 4 and 5 years old. Also, ORNAMENTAL AND TIMBER TREES, EVERGREENS, SHRUBS, PIE PLANT, &C.

Agents wanted. Catalogues free. J. HUGGINS,
3tjan] Woodburn, Macoupin Co., Ill., Jan. 1, '63.

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I have a large stock of two and three year old Giant Asparagus Plants for sale, at $1 per 100, and $6 per 1000. Every family should have a bed of this early delicious vegetable luxury. NORMAN J. COLMAN,

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